

# Thomas Weber's Bread Secrets

## Multigrain Rolls

Final Dough Weight: **1,500**

Bakers Percentage: 165.50%

Grams      Bakers %      Hydration: 64.52%

680      75.00%      Bread Flour (Gold Medal)

136      15.00%      White Whole Wheat Flour(WWW) (KA)

91      10.00%      Multi Grain Mix(MGM)

23      2.50%      Salt

9      1.00%      Brown Sugar

14      1.50%      Instant Dry Yeast

544      60.00%      Water

5      0.50%      Olive Oil

**1,500    165.50%**

Remarks:

Starter with WWW and MGM, 1/3 Yeast, Brown Sugar,  
1/2 Water, 40gr (St.Clair) Rye Sourdough Starter (100%)

Multi Grain Mix:

Cracked Oats and Wheat Bran & Germ, Flax

Seeds, 10 Grain Hot Cereal, Dark Coarse Rye(Pumpernickel)



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