



Artisan bread made with brewers grains.

It has two ingredients that set it apart, taken from the brewing process: malt must and barley mash. The brewer grains are taken after the pressing of the germinated mash (malt) during the brewing process. Contains no alcohol, as it is taken before the beer undergoes alcoholic fermentation. This bread is made with Culture Sourdough, 10% brewer grains and triple fermented for a highly nutritional delight to the senses.



INGREDIENTS

WHEAT flour, water, RYE brewers grains (9.4%), Culture Sourdough (WHEAT flour and water) BUCKWHEAT (3.4%), RYE must, ground WHEAT, salt and yeast. May contain traces of SOYA.

No GMO

SENSORY CHARACTERISTICS



Medium oval piece with two very separate pieces due to the score on the top centre. With chopped grains on top and irregular, airy crumb.



Brownish red crust and greyish brown crumb with toasted notes common to bread with high fibre content.



Toasted notes, grains, somewhat sour from the starter dough.



Typical and not very salty.



Slightly sticky

DATOS



325G



60'



8UD



8X8

NUTRITIONAL VALUES

100G

Calories	929 kJ / 220 kcal
Fat	1.5g
<i>of which are saturated</i>	0.4g
<i>of which are monounsaturated</i>	0.3g
<i>of which are polyunsaturated</i>	0.8g
Carbohydrates	39g
<i>of which are sugars</i>	1.3g
Dietary fibre	8.5g
Protein	8.7g
Salt	1.1g

