

## Rye Beer Bread

“Beer is living proof that God loves us and wants us to be happy.” -Benjamin Franklin

Two Loaves	Ingredient	One Loaf
5 ½ cups, 748 g	Bread flour, 65%	2 ¾ cups, 374 g
3 cups, 405 g	Rye flour, 35%	1 ½ cups, 203 g
2/3 cup, 42 g	Instant mashed potato flakes, 4%	1/3 cup, 21 g
1 ½ Tbsp, 14 g	Yeast, 1.2%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 55 g	Oil, 5%	2 Tbsp, 28 g
¼ cup, 85 g	Molasses, 7%	2 Tbsp, 43 g
2 cups, 490 g	Milk, 42%	1 cup, 245 g
1 ½ cups, 12 oz, 336 g	Dark beer, 29%	¾ cup, 6 oz, 168 g

In a large bowl stir together the dry ingredients. Stir the milk and beer together and heat to 105-115 degrees. Stir the oil, molasses, and milk/beer mixture into the dry ingredients until well mixed then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours, then refrigerate, OR refrigerate immediately and wait at least 12 hours to use the dough.

Remove the dough from the refrigerator. Fold a few times on a floured surface then divide the dough in half and form into boules or batards and place on a baking sheet or peel covered with parchment paper. Cover lightly with plastic and allow to rise at room temperature for 30-45 minutes while the oven warms up.