



A New York Bakers Recipe

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Swedish Vörtlimpa (Spiced Beer) Rye

Yield: Two 2.0 lb./900 g. loaves

Volume	Ingredient	Ounces	Grams	Baker's Percentage
2½ cups	Porter or stout beer	21.00	595	55%
¼ cup	Unsalted butter	2.00	57	6%
5 tsp	Instant yeast	0.70	20	2%
10 cups	Medium rye flour	36.00	1000	100%
¼ cup	Dark corn syrup, cane syrup or molasses	3.00	85	9%
1½ tsp	Table salt	0.30	9	1%
1 Tbs	Orange zest	0.20	6	0.6%
1⅓.tsp	Ground anise seed	0.10	3	0.3%
1½ tsp	Ground fennel seed	0.10	3	0.3%
⅔ cup	Raisins, packed	3.70	105	11%

1. In a saucepan, bring the beer to a boil. Turn off the heat, add the butter to the beer, stir to melt, and let cool to body temperature, about 100°F/37°C. Add the yeast and stir to dissolve.
2. Set aside 4 cups/14 oz./400 g. of the flour and add the remaining ingredients to the rest of the flour. Mix using the paddle (flat) beater at low-medium (KA 2) speed until fully blended. Gradually add the reserved flour and mix into a smooth dough.
3. Turn the dough out onto a well-floured work surface, knead for 1-2 minutes and shape into a ball. Place the dough in a lightly oiled bowl and cover with a damp tea towel. Let ferment until cracks show on the surface, about 40 minutes.
4. As soon as you set the dough aside to ferment, preheat your oven to 400°F/205°C, with your baking surface in the middle and a steam pan on a lower shelf.



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5. Turn the fermented dough onto a lightly floured work surface and divide it into two pieces. Form each into an oval loaf and place on a greased or parchment-lined baking sheet. Cover with a damp tea towel and let proof for 30 minutes.
6. Add 1½ cups/12 oz./340 ml. of boiling water to the steam pan and close the oven door to allow steam to accumulate. Brush the loaves with water, dock by making 10-12 holes with a skewer or tapered bamboo chopstick and place them in the oven. Bake for about 40 minutes, until the bread reaches an internal temperature of 210°F/100°C.
7. Remove to a rack, cover the loaves with a dry tea towel, and let cool for at least 2 hours.