

Bread — 1 lb White Loaf

SV Alruna galley procedure · bread machine · Regular cycle

Rev 2026-09-11

1 loaf every 3 days · 100 loaves / 300 d

PER-LOAF RECIPE · ADD IN THIS ORDER

⅔ cup WATER WATERMAKER, ~80 °F	1 Tbsp BUTTER RED FEATHER, SOFTENED	½ tsp SALT	1½ Tbsp SUGAR WHITE	1½ Tbsp DRY MILK NIDO / PEAK	2 cups BREAD FLOUR	1 tsp ACTIVE DRY YEAST FLEISCHMANN'S
--	---	----------------------	----------------------------------	---	------------------------------	--

MACHINE SETTINGS

PROGRAM Regular / Basic	LOAF SIZE 1 lb	CRUST Medium
-----------------------------------	--------------------------	------------------------

STEP-BY-STEP

1 1 min	Pour ⅔ cup water into pan first. Add softened butter , then salt, sugar, dry milk in that order.
2 1 min	Spoon 2 cups bread flour on top to fully cover the wet layer — do not mix.
3 30 sec	Make a shallow well in the flour with your finger. Add 1 tsp yeast into the well — must stay dry, not touching liquid.
4 10 sec	Insert pan, latch, select Regular / 1 lb / Medium , press Start.
5 ~3 hr	Machine runs unattended: mix → knead → rise → bake. Don't open lid during rise or bake.
6 10 min	At beep, remove pan with mitts, invert onto rack, tap out loaf. Pull paddle from bottom.
7 30 min	Cool on rack before slicing — hot slicing gives gummy crumb.

Yeast must stay dry. If yeast touches water or salt before mixing starts, the loaf won't rise. Well-in-the-flour trick is non-negotiable.

OFFSHORE ADJUSTMENTS

- **Rough weather:** skip baking day — the paddle can throw dough on heel >15°.
- **Cold cabin (< 60 °F):** warm water to ~90 °F to compensate for slow rise.
- **Yeast > 6 months open:** proof 1 tsp in ¼ cup warm water + pinch of sugar. Foam in 10 min = good.
- **Butter frozen/hard:** microwave 10 sec or cube tiny — hard butter fouls the paddle.
- **Low watermaker:** already using powdered milk, so no extra water saved — just accept the batch cost.

VARIATIONS FROM BASE RECIPE

- **Softer / richer:** swap water for reconstituted milk; +1 Tbsp butter.
- **Whole-grain:** up to ½ cup flour → whole-wheat; add 1 tsp extra water.
- **Sweet loaf:** double sugar to 3 Tbsp; add ¼ tsp cinnamon.

TROUBLESHOOTING

SYMPTOM	CAUSE	FIX
Loaf didn't rise / dense brick	Dead yeast, or yeast wet before start	Proof yeast; keep well-in-flour dry
Collapsed / sunken top	Too much water or yeast; over-proofed	Reduce water 1 Tbsp; check yeast measure
Gummy / doughy inside	Sliced hot; underbaked	Cool 30 min; select Dark crust next time
Crust too pale	Medium crust insufficient for humidity	Switch to Dark setting
Mushroom top / overflow	Too much flour or yeast for 1 lb pan	Verify 2 cup flour measure level, not scooped

PROGRAM TOTALS (100 LOAVES)

- Bread flour: **200 cups** (~52.9 lb / 24 kg)
- Sugar: **150 Tbsp** (~4.1 lb)
- Dry milk: **150 Tbsp** (~2.65 lb)
- Butter: **100 Tbsp** (~3.1 lb, ~4 cans Red Feather)
- Yeast: **100 tsp** (~0.66 lb)
- Salt: **50 tsp** (~0.66 lb)
- Water: **66.7 cups** (~15.8 L, from watermaker)