

Rye breads

Rye-flavored wheat breads  
(10%–29%)



Farmer's Bread (see page 353)

Intermediate rye breads  
(30%–59%)



Onion Rye Levain  
(see page 378)

Enriched rye breads  
(<15%)



Jewish Deli Rye  
(see [page 306](#))

100% rye breads (60%–100%)

Brick-like rye breads



Pumpernickel  
(see page 449)

High-ryes breads



100% High-Ryes Bread  
(see page 385)

Lean breads containing rye  
(2.5%–10%)



San Francisco Sourdough  
(see page 87)

Logically speaking, the enriched ryes are rye-flavored wheat breads. The techniques for making them are based on sandwich breads, however, so we cover the enriched ryes along with sandwich and other enriched breads in Chapter 21.