Key Breadmaking Temperatures

Temperature is critical to the outcome of yeast breads. It affects how yeast functions, the proofing of the dough, and how well the bread bakes. Here are some key temperatures for quality yeast bread.

- 100° to 110°F – Temperature to dissolve yeast
- 120° to 130°F – Temperature for fast rising yeast mixed with flour
- 70° to 80°F – Liquid temperature for bread machine bread
- 135°F – Yeast is killed
- 84° to 86°F – Ideal yeast dough temperature
- 80° to 85°F – Ideal rising temperature
- 190° to 205°F – Final internal temperature of baked bread
- 70°F or below – Causes quick staling of bread, but can prevent mold growth

Source: Yeast Breads Made Easy, KWC

February 2019

Kansas State University Agricultural Experiment Station and Cooperative Extension Service, Manhattan, Kansas

It is the policy of Kansas State University Agricultural Experiment Station and Cooperative Extension Service that all persons shall have equal opportunity and access to its educational programs, service, activities, and materials without regard to race, color, religion, national origin, sex, age, or disability. Kansas State University is an equal opportunity organization. These materials may be available in alternative formats.