

Sourdough Starter Schedule

Day 1

New Starter

Mix 50 grams all purpose flour + 10 grams Rye + 60 grams warm water (85-90 degrees F) in a clean jar. Wrap jar in towel. Place in warm spot, 75-85 degrees F overnight

Day 2

Feed Your Starter

Scoop small amount out (about a spoon full) and toss. Place jar on scale and tear to zero. Add 40 grams all purpose + 5 grams Rye + 45 grams warm water. Wrap in towel and keep warm.

Day 3

Look for Bubbles

Scoop small amount out (about a spoon full) and toss. Place jar on scale and tear to zero. Add 40 grams all purpose + 5 grams Rye + 45 grams warm water. Wrap in towel and keep warm.

Day 4

Reduce Water to Thicken

Scoop small amount out (about a spoon full) and toss. Scoop the rest into a clean jar. Place jar on scale and tear to zero. Add 40 grams all purpose + 5 grams Rye + 40 grams warm water to thicken starter

Day 5

Look for Rising

Scoop small amount out (about a spoon full) and toss. Place jar on scale and tear to zero. Add 40 grams all purpose + 5 grams Rye + 40 grams warm water to thicken starter. Keep warm.

Day 6-10

Texture Changing, Ready to Use

Look for pillowy soft texture upon rising. Once starter is doubling in size, it's ready to use. To prep for baking, scoop small amount out (about a spoon full) and keep discard in fridge. Place jar on scale and tear to zero. Add 70 grams all purpose + 10 grams Rye + 75-80 grams warm water. Allow to double. Use some to bake. Keep rest in fridge.

