



SOURDOUGH STARTER

CARE AT A GLANCE

A QUICK REFERENCE FOR A HEALTHY, HAPPY STARTER



Feed Ratio

Everyday feed: 1 part starter, 1 part flour, and 1 part water by weight.

Example: 20g starter + 20g flour + 20g water.

If it peaks too soon, use 1:2:2 for a longer interval.



Temperature

Useful active range: 75–82°F (24–28°C).

Cooler is safe but slower. Warmer moves faster. Watch the peak.



Ready Signal

After a 1:1:1 feed, it doubles in roughly 4–8 hours for at least three feedings in a row, shows bubbles throughout, and smells clean and pleasantly fermented.



Daily Care

Feed at or shortly after peak.
At 75–82°F, a 1:1:1 starter often needs feeding about every 12 hours. Use a larger feed when you need a longer interval.



Refrigerated Care

Feed about once a week.
Keep the starter covered with a loose solid lid.



After Storage

Feed it, keep it warm, and repeat until it returns to its usual rise pattern.
It does not need to warm up before the first feed.



Contamination



Fuzzy growth of any color: discard, clean the jar thoroughly, and restore from backup.



Any pink or orange color: discard immediately. Do not taste.



Clear, gray, or brown liquid without fuzzy growth can be hooch. Pour it off or stir it in, then feed.



When uncertain, discard.

Key Reminders

- ✓ Use drinking-quality water and unbleached flour.
- ✓ Weigh ingredients for consistency.
- ✓ Keep the jar walls clean.
- ✓ Use a loose solid lid.
- ✓ Watch your starter, not only the clock.

POWERED BY

**.SOUR
HOUSE**



Use code HBK23
for 10% off eligible purchases.

See Sourhouse for current terms.

Affiliate link.

Crust & Crumb Academy may earn a commission at no additional cost to you.

STRONG STARTER. BETTER BREAD.

skoo.ly/crust-crumb-academy

Happy Baking!



COME BAKE WITH US.