

Sourdough Starter Schedule

Weight of Glass Container:				
Day	Completed	Time	Action 1	Action 2
1			Make starter	Store at room temperature, covered
2		+12 hours	Remove all but 4 oz.** Feed remaining	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
		+12 hours	Remove all but 4 oz.** Feed remaining	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
3		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
4		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
5		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
6		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
		+12 hours	Remove all but 4 oz.** ¹ Feed remaining ²	Use discard for*: 1/2 cup (4 oz.) water + 1 cup (4 oz.) flour
Maintenance Schedule			Store in refrigerator, covered	Feed once a week until using again. Repeat feeding schedule for Days 2-5 before using.

*Discard, give away, or use in a recipe.

**Or remove what is needed for recipe

1: Check to see if starter is ready by dropping about 1 teaspoon into water. If it floats, it's ready. If not, proceed with feeding schedule.

2: If not using starter in the next 24 hours, jump to Maintenance Schedule