

Weekend Sourdough Bake Schedule

Feed Friday night, mix Saturday, bake Sunday morning. Times are a starting point for a kitchen around 75°F (24°C). Watch the dough, not the clock.

When	Step	Planned	Actual
Fri ~10 pm	Feed starter 1:5:5 (e.g., 10 g starter + 50 g flour + 50 g water) so it peaks by morning.		
Sat ~10 am	Check starter: risen (roughly doubled), domed, bubbly. If not, give it a 1:1:1 feed and shift everything 6–8 h.		
Sat ~10 am	Mix flour + most of the water. Optional rest 30–60 min.		
Sat ~11 am	Add starter + salt + the reserved water. Pinch and fold until combined. Bulk fermentation starts now.		
Sat 11:30–12:30	Stretch & folds: 3 sets, 30 min apart.		
Sat ~3 pm	End bulk by look: risen ~20–50%, puffy, domed edges, bubbles on top and sides. About 4 h at 74–76°F for a modest-starter dough; often 5–6+ h if cooler.		
Sat ~3–3:45 pm	Pre-shape , rest 20–30 min, then final shape into a floured banneton or towel-lined bowl.		
Sat ~4 pm	Cold retard: cover and refrigerate (≈16 h; 8–16 h is typical, up to ~24 h is often fine).		
Sun ~7:30 am	Preheat oven with Dutch oven inside to 450°F (230°C) for at least 30 min.		
Sun ~8:15 am	Score & bake straight from the fridge: lid on 20 min, then lid off 15–30 min until deep brown. Internal temp at least 205°F (96°C).		
Sun	Cool on a rack 1–2 h before slicing.		

My recipe: Flour _____ g Water _____ g (____%) Starter _____ g Salt _____ g (____%)
Room temp _____ °F Dough temp after mix _____ °F Flour used _____

Notes / what I'd change next time:

14-Day Starter Log

Mark the level with a rubber band after each feed. Note how high it rises and how long it takes to peak.

Day	Date / time fed	Ratio	Flour type	Room °F	Rise (×)	Hours to peak	Smell / notes
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							

Ready when: it roughly doubles within a few hours of a feed, on a predictable schedule, with bubbles all the way through. **Throw out** if you see fuzzy mold or pink/orange streaks.

bakerspercent.com · Ready/discard guidance from King Arthur Baking, Univ. of Kentucky, Colorado State and South Dakota State Extension.