

The Complete Course on Sourdough Bread Starter Feeding Schedule

INSTRUCTOR: Dan Mazz

- You have two options to store your starter:
 - In the fridge
 - In room temperature
- If you store your starter in the fridge:
 - You need to feed your starter once a week, even if you don't bake bread.
 - Take the starter out of the fridge.
 - Remove 80% of the starter.
 - Add back 30 g of water and then mix.
 - Add back 30 g of flour and then mix.
 - Place the starter back in your fridge.
- If you store your starter in room temperature:
 - You need to feed your starter daily.
 - Remove 80% of the starter.
 - Add back 30 g of water and then mix.
 - Add back 30 g of flour and then mix.