



Sourdough Starter Kit - Cheat Sheet

A one-page kitchen reference for rehydrating and maintaining your starter

What You'll Need

- 10 g dehydrated sourdough starter (your packet)
- Filtered or bottled water (warm is best for Day 1)
- All-purpose or bread flour (whole wheat optional for a boost)
- Clean glass jar (16–24 oz) + lid (kept loose)
- Kitchen scale (recommended for consistency)
- Spoon/spatula + rubber band or marker to track rise
- Warm spot: 70–78°F (21–26°C)

The 4-Day Plan (Rehydrate + Build Strength)

Day	What to do	Goal / cues
1	Rehydrate: mix 10 g starter + 30 g warm water (80-85°F). Stir until dissolved. Add 30 g flour; mix to a thick batter. Cover loosely and rest 24 hrs.	Expect minimal activity. A few bubbles or a mild aroma is enough.
2	Feed: keep 20 g starter (discard the rest). Add 40 g water + 40 g flour (1:2:2). Mix, mark level, rest 24 hrs.	Bubbles should increase. Smell shifts from flat to slightly tangy.
3	Feed again (and optionally twice): keep 20 g, add 40 g water + 40 g flour. If it doubles within 8-12 hrs, repeat a second feed the same day.	You want a predictable rise and a clean, pleasantly sour smell.
4	Ready to bake when it reliably doubles in 4-6 hrs after a 1:2:2 feed. If not there yet, continue daily 1:2:2 feeds.	Strong starter rises, peaks, then slowly falls. Texture looks airy.

Quick Ratios

1:2:2 (starter:water:flour) is a great default.

- **Room temp maintenance:** 1:2:2 every 24 hrs (or 1:1:1 if your kitchen is cool and it needs more frequent feeding).
- **Fridge maintenance:** feed 1:3:3, let it start rising 1-2 hrs, then refrigerate. Feed weekly.
- **To bake from fridge:** take out, feed 1:2:2, wait until peak, then use in your recipe.

Troubleshooting

- **No bubbles on Day 1–2:** normal. Keep it warm, be patient, and feed on schedule.
- **Hooch (gray liquid) on top:** starter is hungry. Stir it in or pour off, then feed.
- **Strong acetone/nail polish smell:** needs more food. Increase to 1:3:3 for a couple feeds.
- **Mold (fuzzy) or pink/orange streaks:** discard and restart (do not scrape and save).
- **Too thick/too dry:** add a splash of water; aim for thick pancake batter texture.

Ready-to-Bake Checklist

- Doubles (or more) within 4–6 hrs after a feed
- Smells pleasantly tangy, not rotten or cheesy
- Lots of bubbles throughout (not just on top)
- Peaks and begins to fall predictably
- Optional: passes the float test (a spoonful floats in water)