Starter Basics



Feeding:

Add at least 50 grams of starter to a clean jar, discard the rest or use a discard recipe for extras!

Feed equal parts flour and water at a ratio of 1:1:1 (starter:flour:water). Mark the jar on the outside to track growth.

Feed once a day; if it's mature and bubbly, you'll see it roughly double within 4–8 hours of feeding, then start to fall.

Storage:

Daily baking → keep at room temperature, feed once a day.

Occasional baking → store in the fridge, feed once a week. Pull it out, feed it, let it sit a few hours until active, then bake or return to the fridge.

Feed it 4–12 hours ahead so it's at peak activity. Do the float test: drop a spoonful in water, if it floats, it's ready!