

# Sourdough Starter Tips

Everyone has their own way of doing sourdough – as long as it works for you, there is no wrong way!

- When storing starter, keep it in a glass container with a lid. The lid can be loose fitting – you can also use a piece of cloth with a rubber band
- When feeding your starter, use filtered water, not tap (the chlorine in the tap water is not good for the starter) and UNBLEACHED flour.
- If you keep your sourdough starter on the counter, you will have to feed it every 24-36 hours. I feed flour equal to the amount of starter and then about 85% water. (If I have 100 grams of starter, I feed 100 grams of flour and 85 grams of water) I like a thicker starter.
- You can “discard” some of your starter into the trash (DO NOT PUT IT DOWN THE SINK!!!!!!) if you don’t want to feed it all, it will double when fed and without discarding or baking with the discard (soooo many great discard recipes out there – crackers are my favorite to make!) you will have a house full of starter before you know it.
- A food scale is a GREAT item to have and you can pick one up for about \$10
- If you don’t use your starter often, you can store in the fridge without feeding for about 2 weeks. Take it out, let it come to room temperature and then feed. If you go longer than 2 weeks, you may have to feed it 2x a day for 2 days.
- If your starter gets a blackish-grey liquid on top while in the fridge, don’t panic. That is called “hooch” and it just means that your starter is VERY hungry. You can either stir it in or pour it out and just feed as normal.
- The starter I gave you is about 4 years old, so it is very happy and mature and you can use right away to bake – if you start your own from scratch, it takes about 10 days to get up enough ferment to bake with.
- Watch YouTube videos, search Pinterest, Google and talk to friends for help and ideas!
- If you accidentally kill your starter and want me, please reach out – I always have some!