

- A: 100g dark rye flour
150g water, 85F
B: 70g reserved starter
50g dark rye flour
50g flour
C: 70g reserved starter
115g water, 85F
50g flour
D: 50g reserved starter
100g water, 85F
50g flour
50g dark rye flour
E: 25g reserved starter
50g dark rye flour
50g flour
100g water, 85F

Preparations/Sourdough Starter

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1. Combine (A) in tall 1L glass jar, stir to combine and scrape down sides. Cover loosely and place in 70F area for 24 hours.
 2. Combine (B) in jar after removing excess starter. Cover, 70F, 24 hours.
 3. Combine (B) in jar after removing excess starter. Cover, 70F, 24 hours.
 4. Combine (C) in jar after removing excess starter. Cover, 70F, 24 hours.
 5. Combine (C) in jar after removing excess starter. Cover, 70F, 24 hours.
 6. Combine (D) in jar after removing excess starter. Cover, 70F, 24 hours.
 7. Combine (E) in jar after removing excess starter. Cover, 70F, 24 hours. Continue daily feeding, using excess to bake bread, or store in refrigerator and feed weekly.
- Servings: 1

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From the kitchen of David and Jennifer Deaven

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