Small Sourdough Starter Fridge Maintenance

Starter Size	Feed Every	Time Needed	Store
About 70-90g	10 - 20 days	< 10 min	Fridge

WHAT YOU'LL NEED

- Small glass jar (with room to expand)
- Kitchen scale
- Clean rubber spatula, butter knife, or spoon
- All-purpose flour (+ a little whole wheat, optional)
- Water (tap water is fine)
- Rubber band (to mark starter level)

THE ROUTINE

01 **Take it out of the fridge.** No need to bring it to room temp first.

02 **Remove discard,** leaving 5-20g of starter in the jar. Use discard in a recipe or refrigerate (use within a week).

03 **Add water first,** and stir until the starter is well mixed. **Then add the flour** until no dry flour remains, scraping down the sides.

> **Aim for a thick pancake batter:** slightly more flour than water.
> 30-35g flour + 25-30g water
> e.g. 10g whole wheat + 20-25g all-purpose + 25-28g water

04 **Mark the level** with a rubber band so you can track growth.

05 **Return to the fridge.** It's okay if you don't see much growth - a slight rise above the band after 2-3 days is normal, and it will deflate again afterward.

IS IT TIME TO FEED?

SIGN	WHAT IT MEANS
Sharp, vinegary smell	Hungry - feed within a day or two
Looser/runnier texture	Hungry - feed soon
Grayish liquid (hooch)	Pour off, then feed as usual
Pink/orange spots or mold	Discard the whole starter
Over 3 weeks since feeding	Check for spoilage, then feed