Your first sourdough loaf

A calm two-day schedule. Watch the dough, not the clock.

Formula

Bread flour	450 g
Whole wheat flour	50 g
Water	375 g
Active starter, at its peak	100 g
Salt	10 g
Hydration	75%

Day one

09:00	Feed the starter.
13:00	Mix the flours with 350 g of the water. Rest 45 minutes.
13:45	Add the starter, then the salt with the last 25 g of water.
14:15	Four sets of stretch and folds, 30 minutes apart.
16:15	Let it rise until it has grown by about half.
19:00	Pre-shape, rest 20 minutes, shape, then refrigerate overnight.

Day two

08:00	Preheat the oven and Dutch oven to 250°C for 45 minutes.
08:45	Score once, then bake for 20 minutes with the lid on.
09:05	Lid off, 230°C, 20 to 25 minutes until deep brown.
09:30	Cool on a rack for at least 1 hour before slicing.

The full guide lives on Crumb Notes: Your first sourdough loaf, start to finish.