

Sourdough Starter Profile



A home for the details you want to remember about your starter.

Starter name

Started or received on

Where my starter came from

Usual feeding flour or blend

Where I keep my starter

Usual feeding routine

Starter retained (g)

Flour added (g)

Water added (g)

Feeding ratio

Usual feeding time or routine

Typical rise and appearance

Changes to my routine

Date	What I changed	What I noticed

Starter Feeding Tracker



Record each feeding, then add the rise and appearance you actually observed.

FEEDING 01

Date	Feeding time	Flour type or blend	Room temp (°C / °F)
Starter retained (g)	Flour added (g)	Water added (g)	Feeding ratio
Rise checked at (date and time)		Rise and appearance observations	

FEEDING 02

Date	Feeding time	Flour type or blend	Room temp (°C / °F)
Starter retained (g)	Flour added (g)	Water added (g)	Feeding ratio
Rise checked at (date and time)		Rise and appearance observations	

FEEDING 03

Date	Feeding time	Flour type or blend	Room temp (°C / °F)
Starter retained (g)	Flour added (g)	Water added (g)	Feeding ratio
Rise checked at (date and time)		Rise and appearance observations	

FEEDING 04

Date	Feeding time	Flour type or blend	Room temp (°C / °F)
Starter retained (g)	Flour added (g)	Water added (g)	Feeding ratio
Rise checked at (date and time)		Rise and appearance observations	

Feeding ratios use weight: retained starter : flour : water.

Print another copy whenever you need more entries.

Sourdough Baking Log



One page per bake. Record actual times and add your notes after tasting.

Recipe name and source

Bake date

Bake number

Photo reference or filename

Ingredients and flour blend

Ingredient or flour type	Weight (g)
Flour 1:	
Flour 2:	
Water	
Starter	
Salt	
Other:	

Actual times

Stage	Date and time
Mixed	
Fold 1	
Fold 2	
Fold 3	
Fold 4	
Shaped	
Fridge in	
Fridge out	
Baked	

Room temp (°C / °F)

Dough temp (°C / °F)

Oven temp (°C / °F)

Baking vessel

Recipe changes or substitutions

Crust and flavour

Crumb and rise

What I would repeat or change

Baking Schedule



Plan from your recipe, then record how the day actually unfolds.

Recipe or bake	Planned bake date
When I would like the bread ready	Loaves or portions

Stage	Planned date and time	Actual date and time	Notes
Feed starter			
Mix dough			
Fold 1			
Fold 2			
Fold 3			
Fold 4			
End bulk / shape			
Refrigerate if used			
Remove from fridge			
Preheat oven			
Bake			
Cool / slice			

Timing notes for next time

Adjust the plan to your recipe and what you observe in the dough.

Favourite Recipe Record



Keep a loaf or discard recipe you would love to make again.

Recipe name

Author or website

Book, URL or page reference

Recipe type

Yield or portions

Date saved

Ingredients

Amount	Ingredient	Notes

Method or key steps

My adjustments and favourites

Notes for the Next Bake



Keep what worked, choose one adjustment and return to it after your next bake.

Date

Recipe or bake reference

Photo reference or filename

What worked well

What I noticed

One change I want to try

Questions to look up

Notes after the next bake