







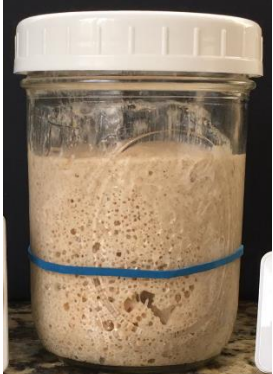




How to Read a New Sourdough Starter

By Tom Cucuzza, The Sourdough Journey© October 2023

<p>A Few Bubbles (Day 1)</p> 	<p>More Bubbles (Day 2-6)</p> 	<p>A Frothy "False Rise" (~Day 2-4)</p> 
<p>Surface Bubbles (Day 3-10)</p> 	<p>Vigorous Bubbles (Days 3-10)</p> 	<p>Decreasing/Subsiding Bubbles</p> 
<p>Bubbling and Rising (Day 7-10)</p> 	<p>Past-Peak, Concave (Days 7-10)</p> 	<p>"Doubling" (Day 10-14)</p> 
<p>Water Separation (Day 1-10)</p> 	<p>Hooch (Day 10+)</p> 	<p>Clear Liquid?</p> <p>Clear liquid on the top, middle or bottom of a new starter, in the early days, is water separation – a sign of a weak starter.</p> <p>Clear liquid on top of a mature starter that has vigorously risen and fallen and consumed all its food – is hooch (alcohol) – a sign of a hungry starter.</p> <p>Water separation and hooch can look <i>exactly the same!</i> Hooch only occurs in a mature, strong starter.</p>