

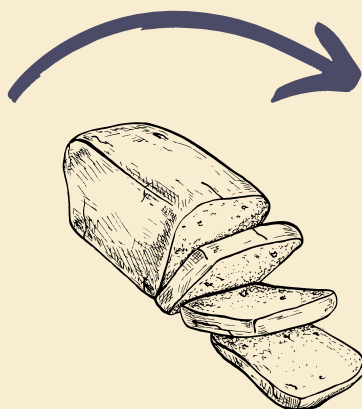
Sourdough SOS

(If)

COMMON PROBLEMS

(Then)

My dough is flat after hours of fermenting.



Let it ferment longer in a warm spot (75–80°F).

My dough is tough and doesn't feel elastic.

The dough is under-hydrated. Add a small amount of water and knead it in.

My dough won't stretch and keeps shrinking back.

The gluten is too tight. Let the dough rest for 15–20 minutes before shaping again.



My dough is too sticky to handle.



Chill it in the fridge for 30 minutes before handling.

My dough spreads out and doesn't hold its shape.

The dough is over-hydrated or lacks gluten strength. Stretch and fold during bulk fermentation.



My dough rips when I try to shape or stretch it.

The gluten structure is weak. Let the dough rest for 15 minutes, then fold gently.

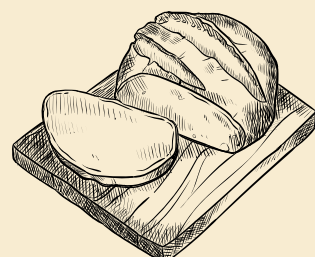


My dough gets large air pockets before baking.

The dough is over-proofed. Reduce proofing time next time.



My dough has a very strong sour smell.



It has over-fermented. Use it immediately or reduce fermentation time next time.

