

Sourdough Boule Recipe Timeline

A simple, printable schedule to keep on the counter while you bake.

TIME	WHAT TO DO
2 Days Before	Begin feeding your sourdough starter every 12 hours so it is active and strong.
9:30 PM (Night Before)	Feed your starter so you have about 100g (roughly 1 cup) of active starter by morning.
7:30 AM	Feed the starter again.
10:30–11:00 AM	Once the starter has doubled or risen about 30% and is bubbly, mix flour, starter, salt, and water. Rest for a 20-minute autolyze.
11:00 AM–1:30 PM	Perform stretch and folds every 30 minutes for about 2½ hours (5–6 sets).
2:00 PM	Bulk ferment for about 4 hours, until dough looks risen and aerated.
6:00 PM	Shape the dough into a loose round with good surface tension. Rest 30 minutes.
6:30 PM	Final shape. Place seam-side up in a floured banneton, cover, and refrigerate 8–16 hours.
8:00 AM (Bake Day)	Remove dough from refrigerator. Preheat oven to 500°F with Dutch oven inside.
8:30 AM	Transfer dough to hot Dutch oven, score, cover, and bake.
After Baking	Cool loaf on a rack for at least 2 hours before slicing.