Weekend sourdough planning sheet

Work backwards from the slice. Give the dough room to change pace.

Fill in the windows from your chosen recipe and your own kitchen. Times below are blank on purpose: fermentation readiness, oven time and cooling depend on the loaf.

START WITH SERVING AND AVAILABILITY

Recipe / loaf size

Target serving time

Cooling / bake / preheat durations

Times away from home

PLAN AND ACTUAL TIMES

Step	Planned time | Actual time / readiness observation
Build levain / feed starter	
Flour-and-water rest (if used)	
Mix / dough temperature	
Folds / check windows	
End of bulk / shape	
Proof start / temperature	
Preheat / score / load	
Bake finish / cooling / slice	

IF THE DOUGH RUNS LATE

Next check / revised bake time

Revised serving time

Use a recipe designed for its proofing method. Refrigeration slows fermentation gradually; it is not an indefinite pause.