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# Making Sourdough More (or Less) Sour

This second part in our Sourdough Series takes our County Sourdough and uses the concepts covered in part one to push that recipe in two very different directions. We created a “less sour” loaf with mild, yet complex flavors and an acidity that stayed in the background, as well as a “more sour” loaf that was not only quite tangy but also packed with whole grain flavor. We applied a slightly different approach to each stage of the bread making process, as detailed in the tables, below.

## Mother Culture

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	More Sour	Less Sour
Flour	40g unbleached AP flour 10g whole grain rye flour	50g unbleached bread flour
Mature Culture	10g (1:5 ratio of seed to flour)	25g (1:2 ratio of seed to flour)
Water	25g (50% hydration)	50g (100% hydration)
Temperature	83F / 28C	72F / 22C
Maturity	use about an hour after peak	use at peak

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## Levain

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	More Sour	Less Sour
Flour	125g unbleached bread flour 25g whole grain rye flour	40g unbleached white flour
Mature Culture	30g (1:5 ratio of seed to flour)	20g (1:2 ratio of seed to flour)
Water	75g (50% hydration)	40g (100% hydration)
Temperature	83F / 28C	72F / 22C
Maturity	use about an hour after peak	use when well risen but not yet at peak
Pre-fermented Flour	35.8%	10.5%

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## Main Dough

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	More Sour	Less Sour
Flour	241g unbleached bread flour 66g whole wheat flour	377g unbleached AP flour 48g high-extraction wheat flour
Water	243g (69% hydration)	278g (69% hydration)
Salt	9g (1.8% of flour weight)	9g (1.8% of flour weight)
Temperature	85F / 29C	74F / 23C
Maturity	Rise until tripled	Rise until doubled
Proof Temperature	85F / 29C	74F / 23C

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