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# Making Sourdough More (or Less) Sour

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## Key Factors Influencing Acidity in Sourdough

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	Less Sour	More Sour
<b>Mother culture</b>	white flour mature when fully risen ferment at 70-76F / 21-24C (when not stored in the refrigerator)	some rye and/or whole wheat flour mature after fully risen ferment at 82-85F/ 28-29C (when not stored the refrigerator)
<b>Pre-ferment</b>	white flour ripe at or before peak rise ferment at 70-76F / 21-24C	some rye and/or whole wheat flour ripe after peak rise ferment at 82-85F/ 28-29C
<b>Main Dough</b>	less whole grain / rye flour rise to 1½ - 2 times volume ferment at 70-76F / 21-24C	more whole grain and/or rye flour rise to 2¼-3 times volume ferment at 82-85F/ 28-29C
<b>Final Shaped Proof</b>	ferment at 70-76F / 21-24C	ferment at 82-85F/ 28-29C retard at 40-50F / 4-10C

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Sources: Debra Wink, Michael Gänzle, Brød & Taylor