

Sourdough Timings

Kitchen

How temperature changes fermentation time, and how to work with it.

Approximate bulk fermentation times at different dough temperatures.

Dough temp	Bulk ferment	Note
18°C	8–10 hours	Slow, more flavour
21°C	5–6 hours	Typical room
24°C	4–5 hours	Warm kitchen
27°C	3–4 hours	Fast; watch closely
4°C (fridge)	8–16 hours	Retarding; flavour development

Judge by the dough — roughly 50% risen, domed, jiggly — not by the clock. A recipe's time assumes a temperature it rarely states.