


The background features a decorative border of various breads and pastries, including braided loaves, round rolls, and flatbreads, rendered in warm, golden-brown tones.

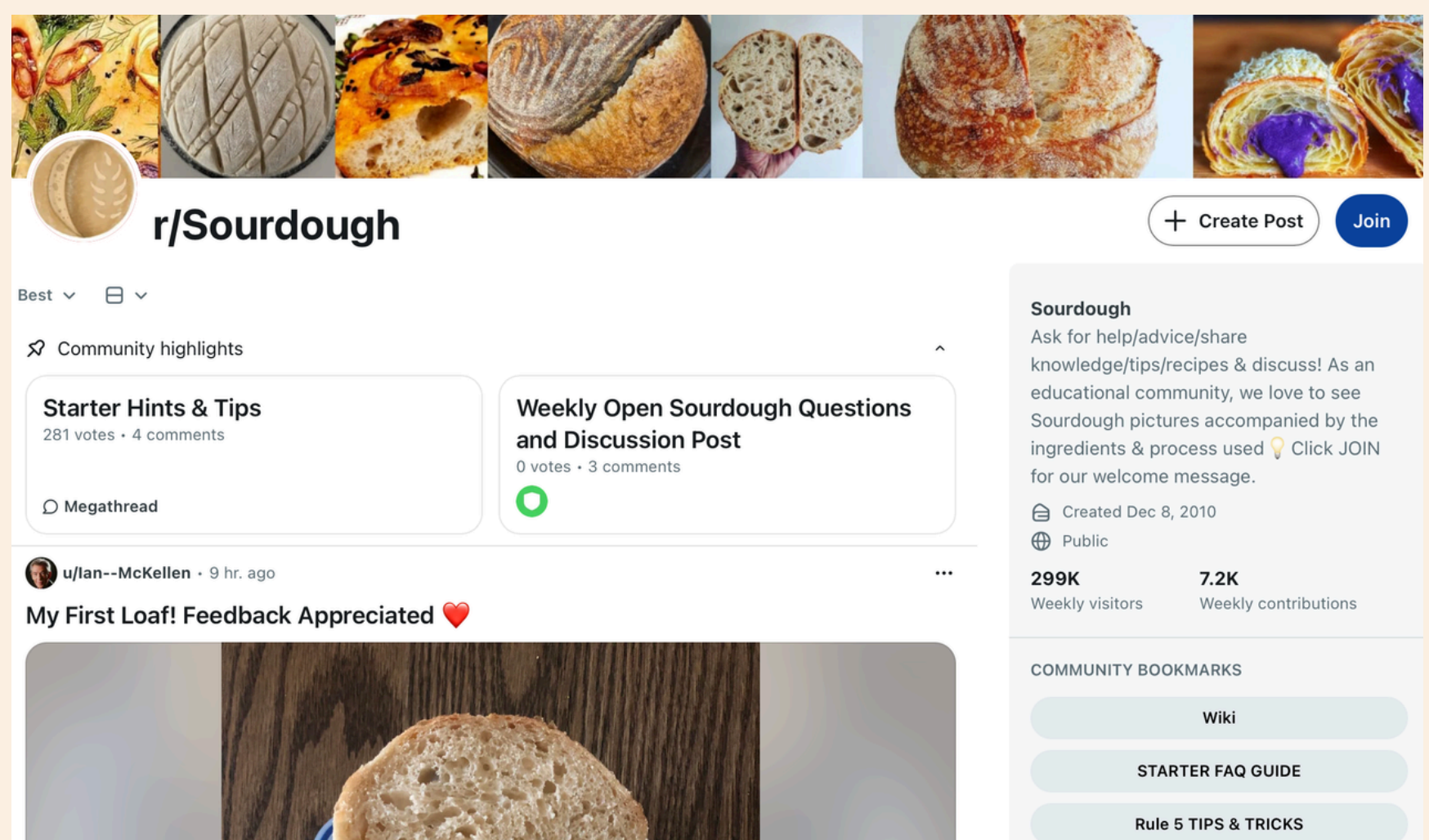
Leslie K. Rios

**R / Sourdough;  
A wholesome  
corner!**



# What is R/ Sourdough?

R/Sourdough is an online community Sourdough is an online community within reddit where people share baking advice, recipes, failed attempts, successful loaves, and tips for beginners. The subreddit includes everyone from: beginner bakers hobbyists experienced sourdough experts. During the COVID-19 pandemic, the community rapidly grew as people searched for hobbies and connection online



# How Do Members Communicate?

## Humor


Many users on r/sourdough joke about their sourdough baking process, they frequently refer to their sourdough starter as a person, often naming it and joking about "feeding" it when they add more flour.

## Information

Users often provide recipes for their sourdough including mistakes they may have made and how they fixed it.

## Support

When a user makes a mistake the community offers support by encouraging the original poster to try again and gives advice.

 Panda530 · 2y ago


Reading some of your replies op, it's fairly evident that you jumped in too soon without taking the time to understand the process. You should watch some videos on the subject. Also, I highly recommend you nail down baking bread with yeast first. The process is much faster and easier. Once you can bake great loafs using yeast, the transition will be fairly straightforward.

Some quick tips:

- You don't need a large starter, I keep mine just under 10g.
- You don't need to autolyse for more than 3hrs, even no autolyse is fine.
- Your mixing technique is very important. Your goal is to create layers (think of a croissant, but with millions if not billions of layers). Slap and fold is your best bet.
- Use a clear container during bulk fermentation so you can see the air bubbles. You know you're done when the dough is jiggly, but feels strong, as it doesn't look like it's going to collapse. This is undoubtedly the most difficult thing to learn and the most important.
- Shaping is very important. You want to create tension on the outside layer. Don't worry too much about gassing out your dough during the shaping process (obviously avoid it as much as possible). Basically, it's more important to create tension than preserve some gas. The gas will be made again quickly during the final proof.

-Use a dutch oven to bake in.



 r/Sourdough · 5y ago  
iamlimpit

Finally feeding my starter properly and it really pays!



# Rules and Moderation

## Kindness Is Important!

Moderators help keep the subreddit respectful and helpful.

Important rules include:

- "Be polite & respectful"
- "No Bread Shaming"
- "Include recipe details"

These rules help:

- ✓ reduce hostility
- ✓ encourage learning
- ✓ organize discussions
- ✓ prevent misinformation

Moderation keeps the subreddit collaborative instead of competitive.



## ***RULE 1 Be polite & respectful, No Bread Shaming/sneering***

- Please treat others with kindness & respect, regardless of skill, ability & knowledge level.
- Everyone should bake as it pleases them.
- No Bread shaming or sneering at/making fun of people.
- No questioning a bakers integrity/accusations of lying under any circumstances.
- If you've nothing nice to say, just move along.
- Don't be a douchebag & don't start fights. Healthy disagreement/debate is more than welcome, but please keep it respectful & polite.
- Zero tolerance - consequences given for rule breach.

## ***RULE 2 No submitting NSFW or irrelevant content (off topic, memes, politics etc.)***

Hopefully it speaks for itself

- No NSFW links/images/discussions which are overly sexual/inappropriate/innuendo based (whether intended or not). Our school age bakers browse daily. Content must be appropriate.
- No misogynistic/misandrist comments. We are a safe space for all - regardless of disability, religious/spiritual beliefs, skin colour, race, identity & all sexual/non sexual orientations and/or gender identities. Hate/abusive behaviour is not accepted.
- Please save memes for [r/Memes](#).
- Please save politics for [r/Politics](#).

# Why do people join?

Baking is hard to get right on the first try. Many r/sourdough members join the community because of the difficulty of learning to bake alone. The subreddit helps members gain support and advice for a hobby they might be interested in.

Members are able to be part of a community and simultaneously gain recipes and techniques to perfect their sourdough .



# Challenges

Even supportive communities experience problems.

Some issues include:

- ⚠️ conflicting advice
- ⚠️ misinformation
- ⚠️ occasional gatekeeping
- ⚠️ arguments between users

Because communication happens online, misunderstandings can happen more easily than in person.

Moderators sometimes step in to stop arguments and keep discussions productive.



← r/Sourdough · 4y ago  
BigNasty897

Sourdough came out dense. What did I do wrong?



Hi all, This is my first time making sourdough. I followed a recipe I found and let it ferment overnight in the fridge. I let it sit out pretty much all day to warm up and rise but it never rose (both in and out of the fridge) I tried the poking method to see if it was proofed enough and it seemed to be. I'm very new to baking, only been doing it for about 2 months. Can someone help me troubleshoot what some issues may have been? Thanks in advance!



SourdoughMods MOD · 4y ago

I've locked the bickering.

**Please take it elsewhere - this isn't the sub for it.**

Respectful disagreement and debate is great. It's what we thrive on.

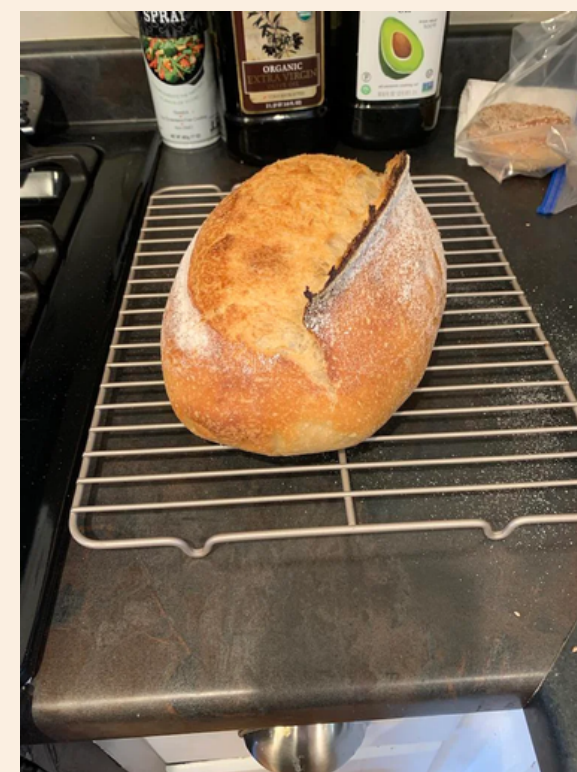
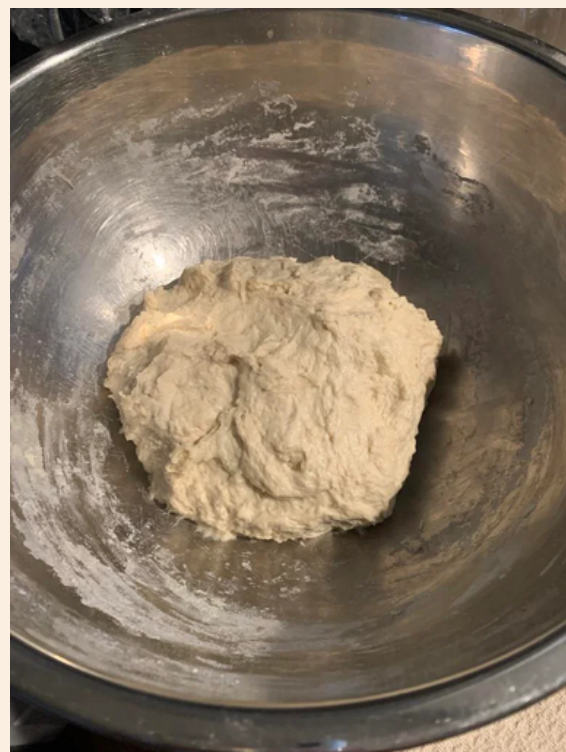
Please, let's keep it's on subject of Sourdough and helping the op out.

Mods.





The sourdough subreddit is more than just a place to share bread recipes, it is a collaborative online community built around learning, creativity, and support. Through communication, moderation, and shared experiences, members cultivate an environment where both beginners and experienced bakers can connect and grow together. Communities like r/Sourdough demonstrate the important role online spaces now play in shaping modern relationships and identities.



# Conclusion



Thank  
You!

