

Fermentation Tracker

Sauerkraut, pickles, and sourdough, batch by batch

Name: _____ Year: _____

What I Made	Date Started	Salt or Recipe	Room Temp	Notes	Ready

Tip: sauerkraut takes about 3 to 4 weeks at 70 to 75°F, or 5 to 6 weeks at 60 to 65°F.