

HWL Kitchen Ledger — Wine Vinegar Culture

Growing a Strong Vinegar Culture Without Damaging the Mother

Today's Setup (Starting with 8 oz Culture)

Transfer your full 8 oz (240 ml) culture and mother into a larger 2 quart vessel. Do not fill the vessel. The empty space is intentional and allows for controlled growth.

Today's Feed

Add 3 oz (90 ml) of diluted wine.

Dilution (for 12–14% wine):

2.4 oz (72 ml) wine + 0.6 oz (18 ml) water

Note: We are feeding the culture, not filling the vessel.

Feeding Rule (Always Follow This)

Add only 25–30% of the current volume at each feeding.

Current Volume	Feed Amount
8 oz	2–3 oz
11 oz	3 oz
14 oz	3–4 oz
18 oz	4–5 oz
24 oz	6–7 oz

When to Feed

Do not feed on a fixed schedule. Feed based on what you observe:

Feed when:

- Alcohol smell has softened
- Vinegar smell is present
- The culture feels settled

Typical timing:

- Warm kitchen: 7–10 days
- Cooler space: 10–14 days

If you are unsure, wait another day.

Signs You Fed Too Fast

- Strong alcohol smell remains
- No vinegar development
- Culture seems stalled

If this happens, stop feeding and allow the culture to recover.

Core Principle

Grow the culture first. The volume comes later.

Slow, steady growth creates a strong vinegar. Rapid growth weakens the culture.