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Mycelium block, covering soil, foil cover and cultivation instructions

General information

Ideal for the installation in house and garden!

The culture can be stored at **room temperature for one to a maximum of two weeks after receipt**. A storage period of approx. **four weeks is possible at temperatures between +2°C to +10°C**. In case of longer storage we cannot guarantee successful cultivation.

Location conditions

	White mushrooms	Stone mushrooms
	House, Terrace, Garden, Balcony	House, Terrace, Garden, Balcony
	No	No
	12-18°C	12-18°C

Procedure

Work with clean hands or gloves when planting. If the soil is dry when you receive it, please spray it immediately.



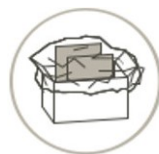
Step 1:

Open the cardboard and foil and spread the finely crumbled bag of topsoil on the substrate. **Do not press the soil down!** Then reseal the foil and cardboard and place the cultivation in a warm place (approx. 20-22°C) to grow through.



Step 2:

In 1-3 weeks (depending on room temperature) white mycelium will form on the surface. When the mushroom mycelium has spread well on the soil, remove the side lids and put the cardboard foil over the edge of the box.



Step 3:

The side lids serve as spacers for the enclosed foil cover. To do this, cut the cardboard foil on the left and right and insert both cardboard lids on edge through the cut foil. Alternatively, spoons, chopsticks or similar can be inserted into the culture. Put the foil cover over the culture like a greenhouse and place it in a cool room between **+12°C and +18°C**.



Step 4:

Aerate the culture once a day for about 5 minutes. The soil should be "pleasantly moist to the touch". In most cases, re-wetting is only necessary after the first harvest. Use a household sprayer for this. **Never spray growing mushrooms, especially very small ones, directly.**

Caution: Moist topsoil is a prerequisite for fungal growth. However, if it is too wet due to constant watering, it silts up and the fungal mycelium can die. Therefore: It is better to spray more often and less than too much at once. **Please do not water the crop!**

Harvest waves and harvest breaks

Depending on the temperature, the first harvest takes place about 3-4 weeks after the mycelium has formed. The mushrooms taste best when the cap has opened slightly. Harvest the finished mushrooms by carefully twisting them out or cutting them off. **Do not leave any overripe mushroom remains on the substrate.** This attracts small fungus gnats. Control of these flies is possible by means of yellow boards. Regular vacuuming is also helpful.

Over several weeks, fungi are now formed in several waves. Depending on the temperature, there is a break of a few days/weeks between each wave. If the topsoil is dry, please add water with a household sprayer.

If no more fungal growths appear for several weeks and the culture has shrivelled up, dispose of it in the compost. The culture is a valuable and natural garden fertiliser!

You can find detailed video instructions at www.pilzbrut.de/videoanleitung or on YouTube under "Hawlik mushroom spawn".

Things to know about growing mushrooms or stone mushrooms

- Mushrooms form their fruiting bodies at temperatures between +12°C and +18°C. At higher temperatures, no fruiting body formation takes place. If the temperatures are below 14°C, mushroom growth takes approx. 6-8 weeks longer!
- Mushroom cultures can develop differently under the same conditions, this is quite natural.
- It can happen that only one mushroom grows at the beginning of the cultivation. Harvest this in good time. If the fruiting body becomes very large, it takes many nutrients from the substrate and prevents the other mushrooms from growing. After harvesting, several mushrooms should start to grow.

Do you have questions about mushroom cultivation or our assortment?

Feel free to take a look at our FAQs <http://www.pilzbrut.de/haeufige-fragen> or send us an email at info@pilzbrut.de. We will be happy to advise you.

To the video instructions



Delicious recipe ideas

