

### Content





Substrate with mycelium, cultivation instructions

### General information

Ideal for growing in the garden, on the terrace or balcony! Please only grow indoors in unoccupied rooms. The strong spore formation can lead to undesirable reactions in allergy sufferers.

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.

### Standortbedingungen

	Oyster mushroom	Lime Mushrooms
	unoccupied room, terrace, garden, balcony	unoccupied room, terrace, garden, balcony
	Yes	Yes
	12-18°C	16-24°C

### Procedure

Oyster mushrooms or lime mushrooms are also called side mushrooms because they grow from the "side".



#### Step 1:

Check whether the culture is well covered with white fungal mycelium. If this is not the case, close the culture and place it at room temperature for approx. 1-2 weeks.



#### Step 2:

When the culture is well grown, cut a long strip in the lower third out of the box with a sharp knife and also open the film underneath. Place the culture in the conditions listed above. Now it is time to wait and see.



#### Step 3:

After 2-6 weeks the first mushrooms appear. These are ready for harvesting as long as the mushroom cap is still slightly curved downwards. Cut off the mushrooms (the entire colony) directly at the substrate or twist them out. Carefully cut out any remaining mushrooms with a sharp knife.



#### Step 4:

After harvesting, open the box and gradually pour as much water over the crop as you have harvested. Use a spray bottle for this or make a hole in the middle of the crop and wet it there with water. Close the box and the slits and cut the box again in another place as described in step 2.

### Harvest waves and harvest breaks

If conditions are favourable, mushrooms will grow in several harvest waves. **Harvest breaks of up to four weeks and more are possible.** You should also keep the culture moist during this time.

After 3-5 harvest waves or about six months, the culture is exhausted and no or only sporadic mushrooms appear. The substrate has collapsed considerably. Dispose of the culture in the compost, it is a valuable and natural garden fertiliser!

### Greenhouse growing method

Ist der Brutblock gut durchwachsen und fest, so können Sie den gesamten Brutblock aus der Kartonage. If the brood block is well grown and firm, you can remove the entire brood block from the cardboard box. Set up a large saucer, fill it with water and place a stone or similar in it. The stone should not be completely covered with water. Now place the culture on the stone and put it in your greenhouse (please always make sure that the culture is kept moist).

You can find detailed video instructions at [www.pilzbrut.de/videoanleitung](http://www.pilzbrut.de/videoanleitung) or on YouTube under "Hawlik mushroom spawn".

### Interesting facts about growing oyster and lime mushrooms

- Both types of fungi need daylight for mushroom formation, avoid direct sunlight.
- The cultures only form their fruiting bodies in the specified temperature ranges. At higher temperatures, no fruiting body formation takes place.
- Due to the strong spore formation in oyster and lime mushrooms, we recommend that the culture is only set up outdoors, in an unoccupied room or greenhouse. Spore formation can cause reactions in allergy sufferers.
- A shady, wind-protected, humid place outdoors or a greenhouse is optimal.

**Attention:** Please remember to protect the crops outdoors, e.g. from snails!

### 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](mailto:info@pilzbrut.de). We will be happy to advise you.

#### To the video instructions



#### Delicious recipe ideas

