

Content

Organic mycelium block, foil cover, cultivation instructions

You also need





Coaster approx. Ø 40cm or similar
flat stone, inverted plate or similar waterproof material
plastic or metal spacers - spoon, chopstick, etc.

General Information

Ideal for planting in the house, garden, terrace or balcony!

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

	Organic Enoki	Organic Lion's Mane	Organic Nameko	Organic Pink Oyster Mushroom
	House, Terrace, Garden, Balcony	House, Terrace, Garden, Balcony	House, Terrace, Garden, Balcony	House, Terrace, Garden, Balcony
	Yes	Yes	Yes	Yes
	10-18°C	10-18°C	10-20°C	16-28°C

Procedure

Work with clean hands or gloves when planting.



Step 1:

Open the box and take out the culture. Cut the packaging foil at the upper end with a slit about 5cm long and set up the culture including the packaging foil at the specified temperatures.



Step 2:

As soon as the first mushroom growths appear, remove about half of the foil so that the upper part of the culture is exposed. Prepare the coaster and place a flat stone in it. Fill the coaster with enough water so that the stone still peeks out of the water. Now place the culture on the stone and insert the spacers into the culture. Then put the enclosed foil cover over the culture. This creates a small greenhouse.



Step 3:

Remove the foil cover once a day for approx. 10 minutes. The first mushrooms should appear within the next 7-28 days. Enoki, Nameko and pink oyster mushrooms should be harvested, before the caps have fully opened. Always harvest all mushrooms by removing them as close to the culture as possible. You can harvest the Lion's Mane when it has a diameter of approx. 10-20 cm or at the latest when it turns yellowish in color.

When the culture is dry, poke many holes in the culture, e.g. with a knitting needle, and immerse it completely in cold water for 24 hours. Then set up the culture again as described. Do not put the foil cover over the culture until after 24 hours.

Harvest waves and harvest breaks

Now the crop is starting a new harvest wave. Harvest breaks of two to four weeks are normal! Depending on the yield, the culture is exhausted after two to four harvest waves or about four months and no or only sporadic mushrooms appear. If the substrate is heavily slumped, you can use this as high-quality compost.

Moistening the mushroom culture

If the culture appears too dry, you can spray it carefully with a household sprayer. When doing so never spray growing mushrooms directly, especially very small ones.

Interesting facts about growing organic Enoki and organic Lion's Mane Mushrooms

- The cultures need daylight for fungal growth, avoid direct sunlight.
- Please note the stated growth temperatures of the individual mushroom species.
- The cultivation is suitable for indoor and outdoor cultivation. Outdoors, a shady, wind-protected, moist place, e.g. under bushes or trees, is optimal. A cold frame or foil house is also suitable. A greenhouse would be ideal. Pay special attention to the humidity in the house! The boiler room is unsuitable.
- Protect the crops outdoors from snails!

Do you have questions about mushroom cultivation or our product range?

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.