

Content

1 pack of dowels (20 pieces)

Brood inoculated on dowels must be white to light ochre in colour and have a pleasant smell.

You also need

The shiitake prefers stumps about 1m long and 10-25cm in diameter. The other mushrooms grow better on thick stumps from 20-40cm diameter, with a length of 30-40cm. The logs should be as fresh as possible, i.e. cut no more than six months ago, and healthy. This can be recognised by the light, firm-grained sapwood. The bark should be as undamaged as possible! If the wood already shows very deep cracks on the cut surface, it is too dry and must be watered for 24 hours before inoculation. The fungi grow (with exceptions) on all types of hardwood. Coniferous wood is unsuitable!





- Shiitake prefers oak, beech, chestnut, alder, birch, maple, cherry
- Lime and oyster mushroom prefer beech, fruit trees, birch, poplar, willow
- Tuscany fungus prefers poplar, beech, oak, willow, birch

General information

Ideal for planting in the garden!

The plug brood can be kept in the refrigerator at +2°C to +6°C for up to one year.

Location conditions:

	Oyster mushroom	Lime mushroom	Shiitake	Tuscan mushroom
	Garden on wood	Garden on wood	Garden on wood	Garden on wood
	Yes	Yes	Yes	Yes
	8-18°C	6-24°C	15-20°C	10-20°C

Procedure

As a basic prerequisite for fast ingrowth, you must inoculate sufficiently with dowels. Saving here will result in a total loss in extreme cases. The brood must grow through quickly in order to prevent competing organisms such as other fungi from colonising the trunk! However, this is only possible with sufficient dowel spawn!

Drill holes approx. 50mm deep at various points around the trunk using an 8mm drill bit. (Sawdust is not important, otherwise keep the holes clean!) Now insert a dowel into each hole. It should fit exactly so that there is good contact with the wood, only then can the fungal mycelium grow quickly. Seal the holes with foil, adhesive tape, cork, clay or similar so that the sticks do not fall out or are protected from dirt.

Find a damp, shady place in the garden that is protected from the wind as much as possible. Lay the shiitake stem on the ground, you can put the stumps up and bury them a few centimetres. Then cover the trunk with organic material, e.g. brushwood, straw or a jute bag. Note that temperatures above +38°C can kill the brood. The mushroom spawn grows from about +10°C, it is fastest at about +25°C.

Depending on the type of wood, temperature and humidity, the dowel spawn grows through softwoods in approx. 1 year and hardwoods in approx. 2 years. You will recognise this when white mycelium appears on the front side or around the drill holes. Only then can you expect the first harvest!

After approx. 10 weeks at +15°C, frost can no longer do any harm.

Caution: Too much dryness or wetness is detrimental to growth. If necessary, water the wood or protect it from too much rain by covering it with foil. Make sure that there is sufficient air exchange. It is best to remove the foil after the rain. If it rains for a longer period of time, please ventilate in between to prevent mould from forming. Do not use tight-fitting film permanently, unless it is a cold frame etc. with sufficient space for air movement.

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

IMPORTANT

Before eating the mushrooms, please make sure that they are indeed the oyster mushroom, lime mushroom, shiitake or Tuscan mushroom you have bought.

Things to know about growing mushrooms on wood

- The cultures need daylight for fungal growth, avoid direct sunlight.
- Please note the indicated growth temperatures of the individual mushroom species. Each mushroom fructifies at a different temperature.
- It is recommended to cover the wood with leaves, straw or similar in winter.

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

