

### Contents

1 pack of dowels (20 pieces) - sufficient for one bale of straw.  
Brood inoculated on dowels must be white to light ochre and smell pleasant.

### You also need





You need a high-pressure pressed straw bale of approx. 10kg dry weight. Make sure you get the straw from an organic farm. If the grain has been treated with fungicides, you will not be able to grow fungi on its straw. The straw should still be healthy and dry. You will recognise this by its golden yellow colour and firm stalks that are difficult to tear. Musty straw should not be used, as it may already be colonised by mould. Suitable varieties are e.g. wheat, rye or barley. Oats are not suitable!

### General information

Ideal for planting in the garden or greenhouse!

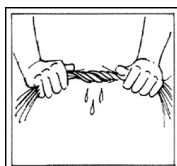
**The dowel spawn can be kept in the refrigerator at +2°C to +6°C for up to one year.**

### Location conditions:

	Oyster mushroom	Lime mushroom	King Stropharia	King Oyster Mushroom
	Garden on straw	Garden on straw	Garden on straw	Garden on straw
	Yes	Yes	Yes	Yes
	8-18°C	6-24°C	8-30°C	10-18°C

### Procedure

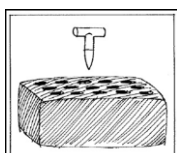
Best time to plant in the garden is from March to October. In the initial phase of 6-8 weeks, the culture should not be exposed to frost. The mushrooms form their fruiting bodies from February to November, depending on the species.



#### Step 1:

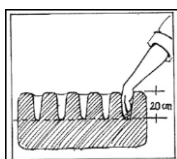
The straw must be well watered before inoculation. To do this, immerse the bale completely in water for about two days, e.g. in a rain barrel or wheelbarrow, or water it repeatedly over several days until sufficient moisture has been absorbed. To check, pull a tuft of straw from the inside and twist it - if water drops form, the straw is sufficiently moist.

**Tip:** Warm water accelerates water absorption.



#### Step 2:

Place the straw bale in a damp, shady and preferably wind-protected place in the garden, preferably under bushes or deciduous trees. A place with a lot of coniferous trees is unsuitable and can negatively influence the fungal growth! Now drill 20 holes about 20 cm deep evenly distributed in the straw with a thin broom handle or similar.



#### Step 3:

Now insert the dowels and press them deep into the holes. Close the holes well with straw so that there is contact between the straw and the dowel. If the dowel is in a hollow space, the mycelium cannot transfer from the dowel to the straw! Protect the mushroom cultivation from snakes.

The mushroom spawn grows from about +10°C, it is fastest at +20°C to +25°C. Note that temperatures above +38°C kill the brood. Depending on temperature and humidity, the brood will grow through the straw in 6 to 16 weeks. In the first six to eight weeks, the crop should not be exposed to frost.

**Caution:** Too much moisture is detrimental to growth. If necessary, protect the straw from too much rain by covering it with foil. Make sure that there is sufficient air exchange! Please do not use film permanently. Exceptions are oyster and lime mushrooms. The film increases the carbon dioxide concentration, which decisively improves and accelerates the growth of the brood. For a minimum of air exchange, please pierce several small holes in the film. Watering the root balls is generally not necessary during the growing season - if the plants are in full shade. Too frequent watering will inevitably lead to the death of the crop.

### Control of fungal growth

If you want to know whether and how far the fungal mycelium has already spread, press the root ball slightly apart at the inoculation points, the white-yellowish braided fungal mycelium should be clearly visible. This control does not harm the fungal growth. Visible growth can be seen at the earliest four weeks after planting and at temperatures of at least +15° (during the day).

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

### IMPORTANT

Before eating the mushrooms, please make sure that they are indeed the Oyster mushroom Lime mushroom King Stropharia King Oyster Mushroom you have bought.

### Things to know about growing mushrooms on straw

- The cultures need daylight for fungal growth, avoid direct sunlight.
- Please note the indicated growth temperatures of the individual mushroom species. Each mushroom fruits at a different temperature.
- Please never water fruiting bodies directly!

The King Stropharia has lamellae on the underside, like all cultivated mushrooms.

- You sometimes have to look for King Stropharia in the straw, feel around in the straw from all sides and carefully turn out the ripe fruiting bodies.

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

Please have a look at our FAQs <http://www.pilzbrut.de/haeufige-fragen> or send us an email to [info@pilzbrut.de](mailto:info@pilzbrut.de). We will be happy to advise you.

#### To the video instructions



#### Delicious recipe ideas

