

### Content

Mycelium block, foil bonnet, cultivation instructions

### You also need





Coaster approx. Ø 40cm or similar  
flat stone, inverted plate or similar waterproof material  
Spacer - 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. **This does not apply to the shiitake, please activate them immediately after receipt.**

### Standortbedingungen

	King Oyster Mushroom	Shiitake	Pioppino
	House, Terrace, Garden, Balcony	House, Terrace, Garden, Balcony	House, Terrace, Garden, Balcony
	Yes	Yes	Yes
	10-18°C	14-22°C	18-30°C

### Procedure

Work with clean hands or gloves when applying.



#### Step 1:

Open the box and take out the culture. Place the culture including the packaging foil at the temperatures indicated. Remove the foil when the first pin-sized fungal growths appear. Alternatively, you can start directly with step 2. **Exception:** for the shiitake culture, please remove the foil immediately after receipt.



#### Step 2:

Prepare the saucer and place a flat stone in it. Fill the saucer with enough water so that the stone still peeks out of the water. Remove the foil from the culture and place it on the stone. Insert the spacers into the culture and put the enclosed foil cover over the culture. This creates a small greenhouse.



#### Step 3:

Aerate the culture once a day for about 5 minutes. If the culture appears too dry, you can spray it carefully with a household sprayer. **Never spray growing mushrooms, especially very small ones, directly.** The first mushrooms should appear within the next 7-28 days. When the mushrooms are ready to harvest, cut them as close as possible to the crop. Always harvest all the mushrooms. Let the culture rest for a few days without a film cover.

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.

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

### Special features of the shiitake culture

The shiitake culture usually arrives with fungal deposits. This is unfortunately unavoidable and not a defect. The growth of the shiitake is activated by shock. The mushrooms can of course be harvested and eaten.

Due to production technology, the shiitake mushroom culture may have a moisture deposit in the lower area of the packaging. This has no negative effect on the culture or growth. This is excess liquid that has not been absorbed.

### Interesting facts about growing King Oyster Mushrooms, Shiitakes and Pioppinos

- 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 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

