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Parasol mushroom substrate, cultivation instructions

### General information

Ideal for growing in the garden!

The culture can be stored at **room temperature for one to a maximum of two weeks after receipt**. A storage period of about **four weeks is possible at temperatures between +2°C to +10°C**. In case of longer storage we cannot guarantee successful cultivation.

### Standortbedingungen

	Parasol
	Garden
	Yes

### Procedure

The best time to plant in the garden is from March to October. In the initial phase of 6-8 weeks, the crop should not be exposed to frost.



#### Step 1:

Find a semi- to fully shaded spot in the garden, e.g. under a bush or deciduous tree. Dig a small pit of approx. 50 x 40 cm and about 25 cm deep so that the entire crop fits in. However, you should avoid conifers in the vicinity, as this soil is unfavourable for fungal growth.



#### Step 2:

Remove the foil wrapping, place the crop in the pit and cover with approx. 3 cm topsoil (or lifted grass hub). You can also use compost or peat, please do not use bark mulch. A humus-rich soil and the proximity of bushes and deciduous trees are advantageous.

**Tip:** The parasol thrives particularly well on a shady lawn, as in nature it always grows on the edge of the forest, usually in the grass!

### Grow-through time:

While the mycelium grows into the soil, the necessary care is limited at most to a short spraying of the culture. But please only if it is dry for a longer period of time - at least one week. Protection from too much moisture is an advantage, but not absolutely necessary. The parasol mushroom grows - as in nature - only in the period from July to October, i.e. if you plant the culture in spring, please be patient, it can happen that the first specimens grow only in the following year!

Don't be surprised if some mushrooms grow temporarily in some places of the parasol culture! The two types of mushrooms thrive on an identical substrate, this does not harm the parasol culture and the mushrooms are of course also edible!

### **The mushroom:**

The parasol mushroom, also called giant parasol mushroom, is one of the largest mushroom species found in our country. Its cap diameter can be up to 30cm. At first, the cap grows spherically like a mushroom out of the grass. Later, the scaly cap spreads out flat with a blunt hump in the middle. The long slender stalk becomes hollow with maturity and forms a tuber at the base. After the cap opens, a movable ring remains on the stem. Only the caps are used for cooking, the stems are only suitable for making mushroom powder as a seasoning.

### **Important:**

Before eating the mushrooms, please make sure that they are indeed the parasol mushroom. By inserting the substrate, there is a possibility that foreign fungal spores, which are already in the air and soil, are transferred and form fruiting bodies on the substrate.

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

[rut.de/haeufige-fragen](https://www.pilzbrut.de/rut.de/haeufige-fragen) or send us an email to [info@pilzbrut.de](mailto:info@pilzbrut.de). We will be happy to advise you.

### **Delicious recipe ideas**

