

Content

Pressed substrate blocks made from beech shavings
1 pack of dowels (20pcs.)





The dowels are also suitable for cultivation on straw or wood, depending on the type of fungus. For dowel spawn with outer packaging, there may therefore be additional instructions for the respective types of cultivation.

General information

Ideal for planting in the garden!

The respective mushroom species can be seen on the package! The substrate is identical for all species and can be stored dry indefinitely. **The dowel spawn can be kept in the refrigerator at +2°C to +6°C for up to one year.**

Location conditions

	Oyster Mushrooms	Lime Mushrooms	King Stropharia	King Oyster Mushroom	Tuscan Mushroom
	Garden	Garden	Garden	Garden	Garden
	Yes	Yes	Yes	Yes	yes
	8-18°C	6-24°C	8-30°C	10-18°C	10-18°C

Procedure

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:

Soak the pressed substrate blocks in a container with 8 litres of hot tap water (up to 50°C). If more water is taken, the excess water must be squeezed out again after soaking until no more water comes out. Crumble the blocks with a clean shovel and mix it a little so that no coarse pieces remain.



Step 2:

Choose a place in the garden that is as shady and sheltered from the wind as possible, ideally under bushes or trees. However, you should avoid conifers as the soil is unsuitable for mushroom growth. Now dig a pit about 40x40cm wide 15cm deep. Put the substrate in and press the dowels in evenly. Make sure that the respective brood has sufficient contact with the substrate so that the mycelium can grow through the substrate.



Step 3:

Finally, cover the substrate with a maximum of 3cm of topsoil. If this is clay heavy and not loose, it is better to use compost, purchased garden soil or peat. Please do not use bark mulch! Protect the culture from slugs.

The mushroom spawn grows from approx. +10°C, it is fastest at +20°C to +25°C. In the initial phase of 6-8 weeks, the culture should not be exposed to frost. Also note that temperatures above +38°C will kill the brood. Depending on temperature and humidity, the brood will grow through the substrate in about three to six months. At temperatures of -10°C, cover the crop with brushwood, leaves or similar. In case of continuous rain over a longer period of time, please cover it as well. In case of prolonged drought, water the mushroom bed from time to time! But make sure that the culture is not watered too much, because prolonged wetness destroys the culture.

Harvest waves

The fungi can grow out of the ground within a radius of up to one metre around the inoculated spot. Mushrooms will form again and again at more or less large intervals, in good conditions up to 2-3 years. High humidity like in the forest is an advantage. You can achieve this by using foil tunnels or similar, otherwise the mushrooms will grow depending on the weather.

Cultures planted in spring will produce their first mushrooms after about 6-12 months, depending on the weather and humidity. Cultures planted in autumn will produce their fruiting bodies from around May or June of the following year. You can harvest the mushrooms as soon as they have reached the desired size. They taste best when the cap has opened slightly. Turn the mushrooms out carefully so as not to damage any young mushrooms. Do not leave any overripe mushrooms or mushroom remnants behind. Protect the culture from slugs.

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 actually the mushroom you bought. By inserting the substrate, there is a possibility that foreign fungal spores, which are already in the air and in the soil, are transferred and form fruiting bodies on the substrate.

Things to know about creating a mushroom bed

- The cultures need daylight for fungal growth, avoid direct sunlight.
- Note the growth temperatures given for the individual mushroom species. Each fungus fructifies at a different temperature.
- It may happen that the crop does not produce mushrooms until the following year.

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. We will be happy to advise you.

To the video instructions



Delicious recipe ideas

