

INSTRUCTIONS - CULTIVATION ON WOOD

Oyster mushroom, Enoki, Lion's Mane, Golden oyster mushroom, Reishi, Shiitake and Nameco

Shelf life

The mushroom dowels can be stored in the refrigerator (2-6°C) for **up to 12 months**.

The right wood

In principle, a wide variety of **hardwoods** can be used—softwoods are unsuitable in all cases. The varieties listed in the table are particularly reliable.

The wood must be **fresh** (felled between one and six months ago). 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 beforehand.

The mushrooms grow best on thick wood with a **diameter of 20-40 cm** and a **length of 30-40 cm**. Shiitake prefers thin wood with a length of approx. 1 m and a diameter of 10-25 cm.

	Maple	Beech	Birch	Oak	Alder	Ash	Chestnut	Linden	Fruit	Poplar	Elm	Willow
Oyster mushroom	X	X	X						X	X		X
Enoki	X	X	X	X	X	X		X		X	X	X
Lion's Mane	X	X		X								
Golden oyster		X	X						X	X		X
Reishi		X	X	X	X	X				X		
Shiitake	X	X	X	X	X		X		X			
Nameco		X	X	X						X		X

Correct amount of mushroom dowels

One pack of 20 dowels is generally sufficient for the specified wood sizes, but a larger number of dowels shortens the time to harvest and reduces the risk of failure.

If **too few dowels** are used, the cultivated mushroom cannot compete with other organisms such as foreign fungi, resulting in **total loss**. For longer pieces of wood, it is essential to use more mushroom dowels.

Please note that only one type of mushroom can be cultivated per piece of wood! If different dowels are used, only one type will prevail or there may be a total loss.

Tips for choosing a location

Find a damp, shady spot in your garden that is sheltered from the wind as much as possible. Note that temperatures above +38 °C can kill the mycelium. The mushroom spawn grows at temperatures above +10 °C, with the fastest growth occurring at around +25 °C. After about three months, the mushroom culture is frost-resistant. Freshly inoculated wood **must not be exposed to frost** - please note this before starting your mushroom culture!



Procedure:



Step 1: Using an 8-9 mm drill bit, drill a hole approximately 5 cm deep into the side of the log, evenly spaced around the trunk for each dowel. The diameter of the holes should not be too large, so that there is good contact between the mycelium in the dowels and the wood. It is important that the holes remain clean. Sawdust is not a problem, however.



Step 2: Now insert a dowel into each hole. Then seal the holes with tape, corks, clay, or beeswax so that the sticks do not fall out and are protected from dirt. If you use tape, it is best to wrap it around the wood once so that it does not come off again immediately due to weather conditions. However, make sure to leave enough space for the fruiting bodies without tape.



Step 3: Place the wood in a suitable location in the garden and, for better development, ideally dig it a few centimeters into the ground. If you are growing shiitake mushrooms, you can simply lay the longer piece of wood horizontally on the ground. Cover the wood with organic material such as brushwood, straw, a jute sack, or something similar for protection.

Your mushroom culture is now ready! Protect it by watering it during prolonged dry spells and from heavy wetness during continuous rain by covering it with plastic sheeting (only) during these periods. Take care to protect it from snails early on, as they will love your mushrooms!

Good to know: The time it takes until the first harvest depends heavily on the type of wood, the type of mushroom, and the weather conditions. It is usually between 12 and 24 months. Fruit bodies only appear in mild temperatures and high (air) humidity. The harvest phases are therefore typically in spring and fall. The mushrooms sprout over a period of 3-5 years.

Please always make sure that the mushroom is actually an edible cultivated mushroom before consuming it!

Do you have questions about mushroom cultivation?

Feel free to send us an email at info@pilzbrut.de - our team will be happy to help you!



Online instructions



Further tips on the back

