

INSTRUCTIONS - MUSHROOM CULTIVATION ON STRAW

Oyster Mushroom, King Stropharia, Enoki, King Oyster Mushroom and Golden Oyster

Shelf life

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

The right straw

You will need a high-pressure compressed straw bale with a dry weight of approx. 22 lbs. Make sure to purchase the straw from an **organic farm**. If the grain has been treated with fungicides, mushrooms cannot be grown on it.

The straw should also be **healthy and dry**. You can tell this by its golden yellow color and firm stalks that are difficult to tear. You should not use moldy straw, as it is often already colonized by mold. Wheat, rye, or barley are particularly suitable – oats are unsuitable.

The right amount of mushroom plugs

A pack of 20 plugs is generally sufficient for a 10 kg bale of straw, but a larger number of plugs shortens the time to harvest and reduces the risk of failure.

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

Please note that only one type of mushroom can be cultivated per straw bale! If different plugs 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, preferably under bushes or deciduous trees. A location with a lot of conifers is unsuitable.

Note that temperatures above +38 °C will kill the mycelium. The mushroom spawn grows at temperatures above +10 °C, with the fastest growth occurring at around +25 °C. After about two months within this temperature range, the mushroom culture is frost-resistant. Freshly inoculated straw, on the other hand, **must not be exposed to frost** – please note this in advance!

Checking mushroom growth

If you want to know whether and how far the mycelium has spread after setting up the mushroom culture, you can carefully push the bales apart a little at the inoculation sites. The white-yellowish, braid-like mushroom mycelium should be clearly visible. This check does not harm mushroom growth.

Visible growth will appear **after about four weeks** at the earliest and only at temperatures of at least +15 °C during the day.

Procedure:



Step 1: The straw must be well watered before inoculation. To do this, immerse the bale completely in water for about two days, for example in a rain barrel or wheelbarrow. Alternatively, you can water it thoroughly several times over several days until it has absorbed enough moisture. Warm water accelerates water absorption. To check, pull a tuft from the inside and wring it out: if water droplets form, it is moist enough.



Step 2: Now use a thin broomstick or similar object to make about 20 holes, approx. 20 cm deep, evenly distributed throughout the straw bale. Insert the mushroom plugs and press them deep into the holes. Then seal the holes well with straw so that there is direct contact between the straw and the plug. If the mushroom plug is in a cavity, the mycelium cannot transfer to the straw.



Step 3: Place the straw bale in a suitable location in the garden (see back). It is best to protect the mushroom culture from snails right from the start, as they will love your mushrooms!

Your mushroom culture is now ready! Make sure that the straw bale is not exposed to continuous rain, as excessive moisture can kill the mycelium. Protect the mushroom culture with plastic sheeting during prolonged rain. Only when growing oyster and lemon mushrooms is it recommended to use the plastic sheeting permanently, as it improves growth. However, make sure there is sufficient moisture and poke a few holes in the plastic sheeting to allow air to circulate.

Good to know: It is usually not necessary to water the bale before the first harvest. Longer dry periods are an exception, because if the straw dries out completely, the mycelium will die. To check this, look at the inside of the straw bale, because the surface dries out faster!

The **time until harvest** depends on many factors, but is usually 2-5 months. The harvest waves last about 12 months. Mild temperatures and high (air) humidity are necessary for the formation of fruiting bodies. Harvest phases are therefore usually in spring and fall.

Please note that foreign fungi can settle in the straw. Before consumption, make sure that it is actually the cultivated mushroom!



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

Feel free to check out our online instructions or send an email to info@pilzbrut.de.

Online instructions

