



Step 1
You've got the kit!



Step 2
Flatten the top surface of the substrate to create an even platform for your mushrooms to grow.



Step 3
Unfold the bag exposing the filter patch. This is where your mushrooms breath. Leave it in a spot away from direct sunlight and with high airflow. Ideally 22 degrees.



Step 4
Wait for full colonisation (the bag turning completely white).



Step 5
Wait for baby mushrooms to grow and move to step 16 and ignore the steps in between. If nothing grows after 15 days from the bag turning white, move to step 6.



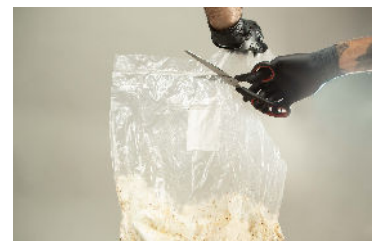
Step 6
The Mycelium may have dried out. It's time for extra encouragment. Clean a pair of scissors with warm soapy water.



Step 7
Clean a fork with warm soapy water.



Step 8
Wash your hands with warm soapy water or wear a pair of gloves to prevent mold and bacteria growing on your block.



Step 9
Cut the corner of the bag off.



Step 10

Scrape the surface of the mycelium to break the dry layer.



Step 11

Pick up any loose mycelium and substrate from the top of the block and throw them out to prevent them from growing mold or bacteria.



Step 12

Mist the mycelium as many times a day necessary to keep fine droplets on the surface. This will trigger mushrooms to grow.



Step 13

Peg the bag shut after each time you mist to keep the humidity inside.



Step 14

Stop misting when baby mushrooms start growing.



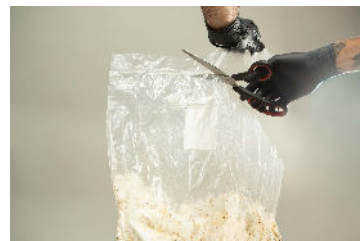
Step 15

Unpeg the bag to let more airflow in. Wait 4 days and move to step 18. Ignore steps 16 and 17.



Step 16

Wash a pair of scissors with warm soapy water.



Step 17

Cut the corner of the bag to let more airflow in and wait 4 days.



Step 18

Wash a pair of scissors with warm soapy water.



Step 19

Cut the bag 130cm above the block to let more air in.



Step 20

Wait just before the cap of the mushrooms turn upward.



Step 21

Wash your hands with warm soapy water or wear a pair of gloves.



Step 22

Harvest by grabbing the base of the mushroom, twist and pull.



Step 23

Pick off any mushroom debris from top of the block to prevent mold from growing.



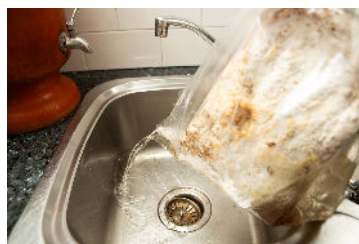
Step 24

Boil water to kill any contamination and let it cool down completely.



Step 25

Fill the bag up with the pre-boiled water and let it soak for 2 hours. This will hydrate the block for more mushrooms to grow



Step 26

Drain the bag and completely.



Step 27

Mist the mycelium as many times a day necessary to keep fine droplets on the surface. This will trigger mushrooms to grow again.



Step 28

Peg the bag shut after each time you mist to keep the humidity inside.



Step 29

Stop misting when baby mushrooms start growing. Keep the bag pegged for another 4 days.



Step 30

After 4 days take the pegs off and wait for your mushrooms to fully grow.



Step 31

Wait just before the cap of the mushrooms turn upward.



Step 32

Wash your hands with warm soapy water or wear a pair of gloves.

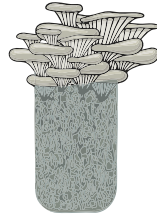


Step 33

Harvest by grabbing the base of the mushroom, twist and pull. Mushrooms grow smaller every growth as nutrition depletes.

Step 34

Repeat step 23, 24, 25, 26, 27, 28, 29, 30, 31, 32 & 33 for one last mushroom grow



Top fruiting mushrooms

Easy to grow

**Giant King Oyster - 15–20°C
Black King Oyster - 15–21°C**

Intermediate to grow

**Brown Shimeji - 12 - 18°
Ivory Shimeji - 12 - 18°
Swordbelt - 10 - 18°
White Elf - 13 - 16°**

Hard to grow

**Maitake - 10-18°C
Nameko - 10-20°C
Wood Ear - 10-21°C**