



Step 1

You've got the bag!



Step 2

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 3

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



Step 4

Wait for it to turn 80 percent brown.



Step 5

Clean a pair of scissors with warm soapy water.



Step 6

Cut the bag open and take the block out.



Step 7

Slap the block hard multiple times to simulate a branch forming and triggering mushroom growth.



Step 8

Rinse it under cold water for 30s to cold shock the block and triggering mushroom growth.



Step 9

Put it in a humid environment. Ideally a shotgun fruiting chamber. Your Laundry can work. Or you could put a plastic bag over it with holes and spray the sides.



Step 10

Wait for mushrooms to grow. Pick them with clean hands or gloves, just before the cap turns flat. Ideally with a slight curve downwards.



Step 11

Pick them with clean hands or gloves, just before the cap turns flat. Ideally with a slight curve downwards.



Step 12

Leave the block for 2 weeks in a low humid environment dry out.



Step 13

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



Step 14

Slap the block hard multiple times to simulate a branch forming and triggering mushroom growth.



Step 15

Grab a bowl big enough to fit the shiitake block. Fill it up with pre boiled water and soak the block in the water for 2 hours. This hydrates the block for more mushroom growth.



Step 16

Put the block on the same humid environment and wait for mushrooms to grow.



Step 17

Pick them with clean hands or gloves, just before the cap turns flat. Ideally with a slight curve downwards.



Step 18

Repeat steps to 11 to 15 once for the last flush of mushrooms. Mushroom flushes get less every time as nutrition depletes.



Shiitake

Advanced

7°-25°