

Colonizing and prepping your mushroom kit

Your kit contains the white mycelium of an oyster mushroom or Lions mane mushroom, depending on the species you purchased. Kits take approximately 10 to 14 days (after the date labeled on your kit) to colonize the fruiting bag and need to be kept a warm location 17c to 25c, while colonizing. Keep the top of our kit level as it colonizes, you will also notice the kit firm up, and it will get quite warm too.

Link to video

Colonizing and bag prep video https://www.youtube.com/watch?v=G2hHX4Qf_yQ

Kit and humidity set up video <https://www.youtube.com/watch?v=noK89u9sqAw&t=2s>

OYSTER:

Either branched, yellow, pathfinder, blue, mother of pearl, king blue, elm, pearl, blue or pink oyster mushroom growing in a bag of pure organic hardwood sawdust and soy or bran. You will see the white mycelium colonizing the bag; it's a thick white dense growth. *IMAGE BELOW*

LION'S MANE:

Contains the wispy white mycelium of the Lion's Mane, coral tooth, conifer coral, bears head, bolles bears head mushroom, it not near as dense or thick white as an Oyster mushroom mycelium , and you will see more of the brown sawdust in the bag. It is a very wispy mycelium Lion's mane tends to "fruit prematurely" before the sawdust is completely covered with thick white mycelium. Don't worry if you see it fruiting in the bag a bit. *IMAGE BELOW

When the whole bag has been colonized, that means the white growth (mycelium) has taken over the "soil" (sawdust) in the bag, check the bottom too. Wait 3 or 4 more days to make sure it fully colonized.

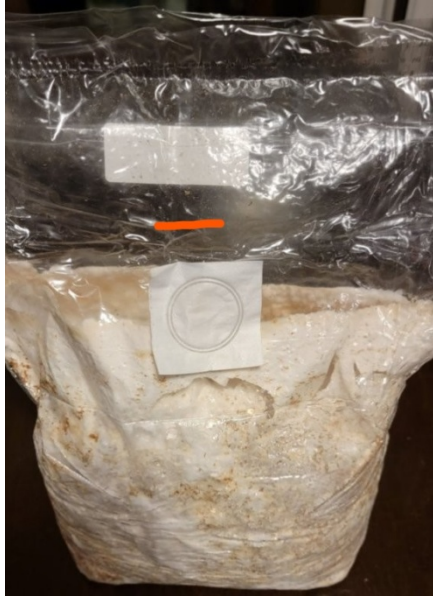
Once your bag is colonized, make a small slit just above the filter patch, to squeeze out air. Now roll the top of the bag down like you would a paper bag and get all the air out and making sure the filter patch is faced down and covered up and it's **nice and tight against top the block**, get as much air out of the bag as you can AND tape it down good and tight, I use pacing tape. * Image below*

Now follow the fruiting instructions and have fun

Pro Tip: Need a little more time to fruit your mushrooms? Once your bag is almost colonized to slow down growth put it in the fridge, a cold basement or a cold garage, just don't let it freeze. It can be placed in the fridge for a couple of weeks, just removed it from the fridge allow it to come to room temperature before fruiting your kit.

Questions? Your success is our success and we are happy to help!

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FIRST

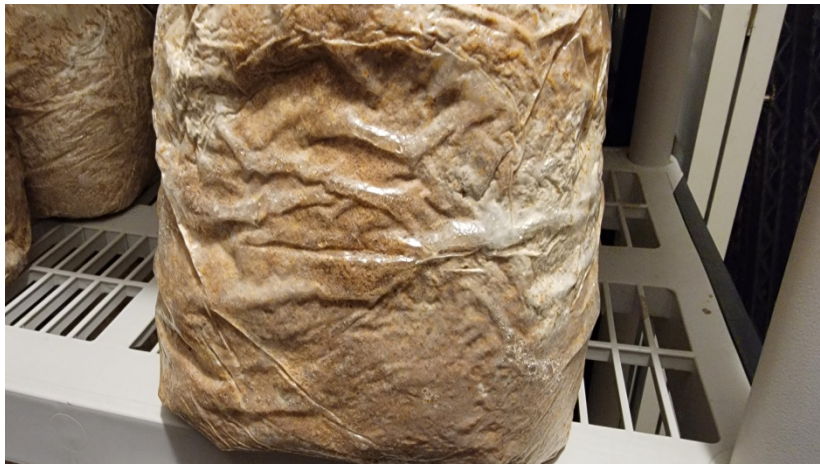
Cut a small slice in your bag above your filter patch, this is to let out the air in bag so you can fold your bag down tight and tape in place. Make sure to fold bag so filter patch is facing down and covered up, we don't want air coming in through the patch.



SECOND

Fold your bag down like example and tape the bag down nice and tight; you want no air around the block, filter should be faced down and covered up.

****Example of a fully colonized oyster mushroom kit, time to fruit your mushrooms****



****Example of a fully colonized lion's mane mushroom kit, time to fruit your mushrooms****



THIRD

Now make ONE "X" like the example about 2in but no larger than 4 inches in your fruiting bag, for your mushrooms to fruit from. Don't worry about hurting the mycelium. Cutting more than one hole will affect multiple flushes and the clusters will be very small. One hole only please.