



# OYSTER MUSHROOM GROW-AT-HOME KIT

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You are now the owner of a ready to fruit Oyster Mushroom kit. With daily care it will produce delicious fresh oyster mushrooms. Timings can be found in the growth parameter table. All you need to do is create autumn-like conditions by following the steps in this guide.

## **IMPORTANT**

- **Steps are specific for each mushroom type so follow carefully**
- Store cool until use: ideally 2-8°C / refrigerated
- Start as soon as possible & within four weeks of receipt

## **KIT CONTENTS**

- Ready to fruit block
- Large humidity tent & bamboo skewers
- Printed instructions

## **NEEDED BUT NOT PROVIDED**

- Large plate or tray
- Fine spray bottle & water

## **WARNING**

- Take care with plastic bags around children & pets
- The growing medium contains Soya bean hulls

## GROWTH PARAMETERS

Oyster Mushroom Type...	Temp range (°C)	Days to pinning	Days to harvest	Notes
White	15-21	1-5	5-10	Cool growing
Grey	15-21	1-5	5-10	Cool growing
Blue	15-21	1-5	5-10	Cool growing
King	15-21	5-10	10-15	Cool growing
Black Pearl	15-21	10-15	15-20	Cool growing
Yellow	20-25	1-5	5-10	Warm growing
Pink	20-25	1-5	5-10	Warm growing

## INSTRUCTIONS

Step	What to do	Notes
1 <b>Prepare the block</b>	<p>Cut the mushroom bag all the way round at the level indicated and remove the top part of the bag.</p> <p>If there are growths on the top surface of the block and they are &gt;4cm tall pick these off carefully to encourage new growth.</p> <p>Push the skewers into the four corners of the exposed block.</p> <p>Place block on a big plate or tray.</p>	<p>Mushrooms will grow out of the top surface you have exposed.</p> <p>Some might grow on the sides too. The mycelium block works as a single unit so just leave them to do their thing.</p>
2 <b>Set up humidity tent</b>	<p>Cut eight circular holes that are ~5cm diameter in the outer humidity tent (this is the additional bag that has been provided).</p> <p>Place the humidity tent <b>loosely</b> over the block leaving space for air circulation all around.</p>	<p><b>Fresh air circulation is very important as it helps the mushrooms form nicely so make sure the tent is loose!</b></p> <p>Don't tuck the bag underneath the block as this will stop air flow.</p>

Step	What to do	Notes
3	<b>Position</b>	<p>Locate indoors within the temp. range stated in the growth parameters table avoiding direct sunlight.</p> <p>Avoid windowsills as these can be drafty which will dry things out.</p>
4	<b>Spray twice daily</b>	<p>Take off the tent and <b>generously</b> spray the surface of the block (around 20 times) twice a day. Also spray the inside of the humidity tent.</p> <p>Oyster mushrooms need high humidity especially when they are just starting to form.</p> <p>If a little water pools in the bottom of the bag (a sign you are spraying enough) just empty it out weekly.</p>
5	<b>Harvest</b>	<p>Watch your mushrooms grow and pick them all at the same time just as the cap edges turn upwards.</p> <p>Don't let them grow too big as they lose quality.</p> <p>Remove remaining stems and mushrooms that didn't grow to leave a clean surface for round two...</p>
6	<b>What next?</b>	<p>Soak the block overnight in cool water, submerged if possible. If it is really dry a few skewer holes into the block will help it absorb water.</p> <p>Remove, drain &amp; continue to mist twice daily (remove tent each time).</p> <p>Two crops can be expected.</p>

Mushrooms need some daylight to grow so don't put them somewhere dark.

It is important to take the tent off completely every time you spray to stop Carbon Dioxide (CO<sub>2</sub>) building up.

**Carbon Dioxide (CO<sub>2</sub>) stops mushroom development!**

Once picked, they keep well in the fridge for five days. A paper bag is perfect or in an open container.

**If they start to produce spores (fine dust) pick them immediately.**

The first crop is the biggest with the second reducing as the mycelium uses up the block's nutrients.

The second crop takes longer as the mycelium likes a rest :)

# TROUBLE SHOOTING

The following table provides solutions to problems you may encounter.

Please feel free to get in touch if you need further assistance.

We are always happy to help!

Issue	How to resolve
Block arrived broken up	Place the unopened block somewhere warm (23°C is ideal e.g. an airing cupboard) for 3 days to allow the mycelium to rest & repair. Then follow set-up instructions as normal.
Yellow liquid inside bag	These are metabolites produced by the mycelium and show that the kit is ready to produce mushrooms. All good.
Side growths are forming	No need to intervene. The mycelium block will push nutrients to the top fruiting mushrooms instead.
Leggy growth (long, thin stems & small caps)	This may mean the CO <sub>2</sub> levels are too high. Check that circular holes are cut and that they allow fresh air to get in and out. An extra couple of holes may help. Also ensure you are completely removing the humidity tent at every spray.
Skewers have gone black	This may mean there is not enough fresh air moving through your tent. See Leggy growth for fix. Replace skewers if possible
Some mushrooms have not grown	This is normal as the mycelium plays the numbers game i.e. it produces more small mushrooms than will ever mature.
Lots of dust has been produced	The mushrooms have been left too long before harvesting. <b>Pick immediately.</b> The dust (spores) can be hoovered up easily.
Second flush takes longer than expected	This is most often due to lack of moisture. Soak the block again overnight as per instruction 7 and be patient.
2nd flush only produced a few mushrooms	This is quite normal and often the second, or third, flush will produce only a few very large mushrooms.
How do I dispose of my spent block?	The spent block will make excellent compost or mulch for a favourite tree, bamboo or garden plant.
Can I use the spent block to grow more?	If you are keen you could use it to 'seed' outdoor mushroom logs / beds / totems - various techniques can be found on-line.

- Questions: [info@marvellous-mushrooms.co.uk](mailto:info@marvellous-mushrooms.co.uk)
- Instagram: check out our account [marvellousmushrooms](https://www.instagram.com/marvellousmushrooms)
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**We really hope you enjoyed your grow-at-home project! You can leave feedback via google. We really appreciate that xXx**