

# Combo Bag Instructions

When receiving your Combo Bag, you should start on this process as soon as possible. Waiting even a few days may result in mushrooms sprouting prematurely.

This can result in lesser yields, or an increase in contamination risk. If you want to store the product and start growing it later, store it as it is, inside the fridge - NEVER in the freezer! Make sure that the white bag does not touch the inside walls of the fridge as they might freeze as well!

## Contents

1 bag of SPAWN ( live mycelium grain, must be creamy white with no contamination! )

1 bag of BULK ( dark brown, coco coir and water )

1 plastic clip for sealing



Place the BULK bag into a pot of water and boil it for 40-60 minutes.

Make sure the bag is floating in the pot without touching the bottom.

The hot water will pasteurize the coco coir, preparing it to become colonized by the mycelium.



Once the substrate has been boiling for 60 minutes, take it out of the pot and set it down to cool. It's important to let it cool off to its core, so it's below body temperature both outside and at its core.

(Squeeze the bag to check its core temperature. Alternatively, you can just let it cool off overnight.)



## Combining BULK and SPAWN

Once your substrate is pasteurized and cool, it is ready to be combined with the spawn.

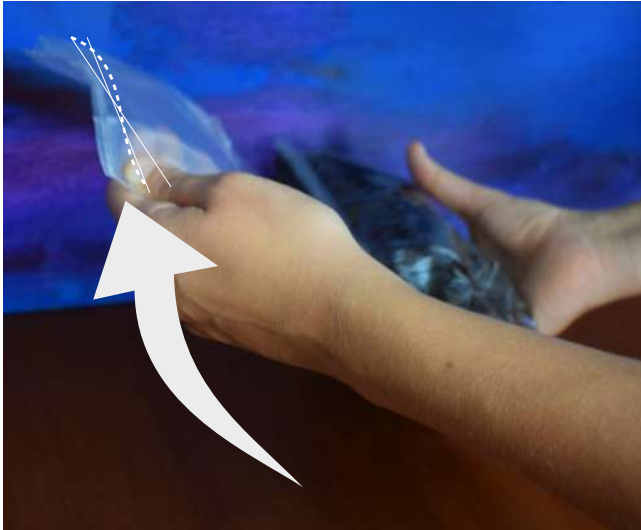
Prepare your workspace! You need a clean surface in a room with reasonably little air movement (not outdoors) and clean air (not in a moldy cellar).

The next steps require about 3 minutes of uninterrupted work. Wash your hands and dry them off with paper towels and make sure you can carry out the whole process in one go.

1) Cut open the protective outer bag of your BULK substrate.

Make sure you do not damage the inner bag yet!





2) Unfurl the inner bag and cut off the vacuum-seal at the top (see arrow). As you cut the bag, make sure the plastic remains closely pressed together to avoid airflow into the bag.

3) Place the BULK bag on the table and cut off the top of the SPAWN bag.

Again, make sure not to let in air yet, do not mess with the contents, but leave them exactly as they are!



4) Place the SPAWN and BULK bag opposite each other.

You'll need to move all the SPAWN into the bulk bag. To do that, put its opening into the bulk bag so that they overlap.

This will allow for a clean transfer from one sterile bag into the other.



5) Pick up the back of the SPAWN bag and start shaking its contents loose.

Make sure the two bags never separate!

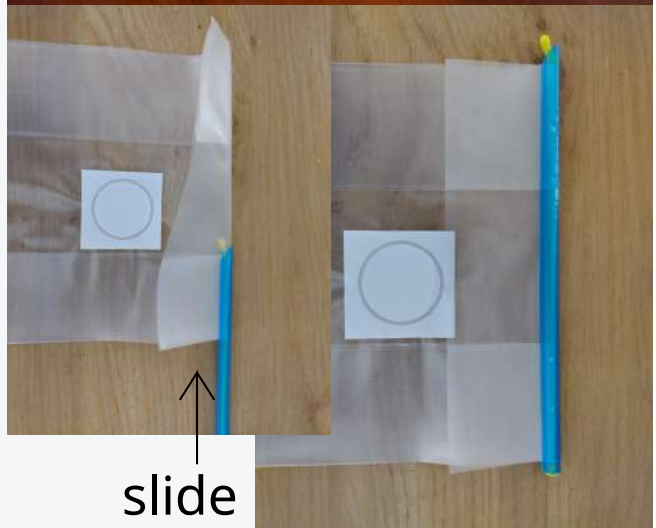
Once the spawn is loose, carefully pour ALL of it into the BULK bag.

Do this quickly, it does not matter if it breaks into chunks of different sizes.

Get all of the spawn into the coco coir, keeping the bags together.

6) Once the SPAWN bag is empty, quickly separate the two bags and immediately fold the top of the BULK bag over itself to block unfiltered airflow.

Use the included plastic clip to firmly close the top. The ideal spot to place them is to the left and to the right of the white air filter. The next step will require a lot of moving and jostling of the bag. It's super important that the top remain closed.



If you have some more paper clips or laundry clips handy, you can also use those to temporarily close the top even more securely.

7) Pick up the bag and start breaking apart the SPAWN into individual grains through the outside of the bag.

Keep the bag closed! Make sure the top remains shut, while shaking and massaging the grainspawn into the coco coir.



8) Once the spawn is evenly distributed, move the carton circle to the bottom of the bag.

**DO NOT REMOVE THE CIRCLE!**

It is cultivated by mycelium and is helpful in colonizing all of the bulk faster.



When you're finished, the bag should look like this.

Do not worry if the grains no longer look white, but just like normal grains now.

The mycelium will quickly grow back and colonize the entire bag within only a few days.



## Harvest

Your mushrooms will mature in about 6-10 days and be ready for picking in 9-15 days. Pick them as soon as the first mushroom starts opening its hat.

Wash your hands, remove the clips at the top and pick all mushrooms that are easy to grab. Make sure to remove them whole not leave behind bits of stem - these are easy targets for contaminants.

If you see any tiny white mushroom pins that are too small to harvest easily, leave them standing. If there are a lot of mushrooms growing on the side of the substrate, remove the whole "cake", put it on a clean plate and quickly harvest everything before returning it to the bag.



## Watering

After harvest, add 250ml of clean drinking water to the bag (either from the tap, or a fresh water bottle).

Leave the water in the bag for 12 hours, so the substrate can rehydrate.



If you want to give the kit a "cold reset" and potentially make it grow again faster, put it in the fridge, but make sure its temperature never drops below 4°C / 39°F.

After 12 hours, pour out the water and wait for the kit to grow again. Combo kits deliver between 3 and 5 flushes on average. Check for colored spots on your substrate, these are likely contamination and an indication that your kit may have reached its limit and is ready for the compost.

# Troubleshooting

## Location

Mushrooms grow best in semi-darkness. Place the kit in a spot where it gets some daylight, but never direct sun!

The ideal growing temperature is between 20-25°C / 68-77°F.



If you don't start combining your SPAWN and BULK as soon as you receive it, mushrooms may start growing in the spawn.

If they're already large enough to pick easily, you can do so before mixing spawn and bulk. If they're only tiny primordia, leave them and mix them in as well instead.



## Overdue

Timing is key: Combo bags grow very fast and you can expect to have fully mature mushrooms within 6-12 days of mixing the two bags.

On the right you see a bag left at 28°C after 12 days. This is not a problem, you can still use them.

