

Severely dry air is especially a problem in winter. When it gets cold out, the cold air holds less moisture than warm air, and as your furnace or heat pump (or wood stove) is working hard to keep the temperature up in your house, you end up with dramatically low humidity. It's a bummer for your mushrooms, which famously need dramatically high humidity. You may find that keeping a humidity tent over your fruiting block and spraying inside it 2-3 times a day is still not keeping up with the needs of your developing mushrooms. This is especially true when you're growing oyster mushrooms, which are flat and layered, with lots of surface area to lose moisture through.

Here are a couple of fixes to help you out:

1. Put a cookie sheet, pie pan, cake pan, or some other low container under your fruiting block (still in the humidity tent) and keep a little bit of water in it. Evaporation from that water source will help keep humidity up. You can also put a cloth part-way into the water so that it constantly wicks water up for better evaporation.
2. You can put a wet rag around the base of the fruiting block to get a similar effect, and just rewet the rag every morning and evening.
3. You can even put another wet rag on the top of the fruiting block.

Here is a lion's mane that has been revived after starting to dry out:

