

Mushroom Grow Bag

Oyster (Pleurotus spp.)

Blue, Elm, Golden & HK

Difficulty Level = **Beginner**

Your Mushroom Grow Bag has been sealed with 5 lbs of sterilized spawn-inoculated substrate. Over time, the mycelium will grow, emitting CO₂ in the process. When your bag arrives it may be inflated or become inflated but the filter patch on the bag allows for some gaseous exchange while preventing contamination, so it won't over-inflate.



In ideal conditions each mushroom bag's beginning **dry** substrate weight (~ 2 lbs) equals the weight that you should get in mushrooms! Yum!

Be sure to follow the directions carefully!

Storing your bag

Store your bag unopened at room temperature until you are ready to fruit it. To store for more than a week refrigeration is best. In general, the warmer it is the faster development occurs. If your bag is full of white mycelium, then it is ready to fruit. If it is mostly brown substrate, then leave the bag alone until the mycelium has grown more.

Remember: The bag contains a living organism and can die if you neglect it too long. Once the mycelium has spread throughout the bag, the fungi needs moisture, light and fresh air.

Fruiting your bag

1. Set the bag on a dinner plate, tray or in a shallow plastic container. Oyster mushroom like indirect light and consistent humidity so keep your block somewhere you'll see it often, like the kitchen or in the most humid part of the house, like a bathroom or laundry room.
2. Make six 1" slits that are evenly spaced around the side walls of the bag (3 cuts on each side).
3. Roll down the top of the bag and tape it tightly against the top of the block (make sure to not tape over the slits you just made). The slits in the bag will allow moisture and air to enter.
4. Drape the fabric over the bag and mist the fabric with water twice a day to keep it damp. If your bag is not yet producing, water really well every other day.
5. Wait for the mushrooms to grow! (This usually happens quickly, usually within a week).
6. Clusters of oyster mushrooms will grow out of the slits. To harvest, twist & pull the mushroom right where it come off the block. Do **NOT** cut the mushroom off with a knife (it may contaminate the block). Do not cut into the block or plastic.
7. Second flush: Just wait after the first harvest, more mushrooms will eventually grow out of the same slits! If it doesn't seem to be fruiting, sometimes a cold shock will trigger more mushrooms to form. Oyster mushroom bags can fruit multiple times.



Properly rolled down bag.

Follow directions below for more information about caring for your bag!

Humidity: High humidity is essential for growing healthy mushrooms. After you cut slits in the bag, moisten the enclosed polyester woven fabric and keep it draped over your open mushroom bag at all times. Mist the fabric with water a couple of times a day to keep it damp. You can also increase humidity by placing the bag in a loosely covered plastic tub containing a few inches of moistened peat moss, potting soil, sponges, perlite, or anything else that absorbs water and then tenting the fabric over it.

Light: Light quality is important and the most commonly overlooked. The best is natural light through a window which is indirect. Other possible sources include florescent or LED lights.

Fresh Air and Temperature: Fresh air allows for normal development of most mushrooms. By cutting the bag open you are providing the spawn with plenty of fresh air to grow.

Ideal Fruiting Temperatures	
Golden Oyster	70-85+
HK Oyster	50-70
Blue Oyster	50-70+
Elm Oyster	55-75

Harvesting & Cooking Notes: To harvest, twist and pull, trying not to damage the block in the process. **DO NOT CUT INTO THE BLOCK!** COOK until Golden brown (great sautéed in butter and garlic)!!

Once your mushroom block starts producing, it will be at its highest production during the first 3 months. Eventually though, your block will contaminate. This is normal. You might observe green or black mold, similar to what you would see on cheese or bread, growing on the surface of the block.

Of course, never consume a mushroom that you haven't positively identified!

Have questions, problems, or would you like more information on how to expand your bag after it is done fruiting?... Contact Chris Parker at ashevillefungi@gmail.com



HK Oyster



Blue Oyster



Elm Oyster