

Oyster Mushroom Grow Bag

Your Oyster Mushroom grow bag contains a compost substrate and has been pre-inoculated with high-yielding Oyster Mushroom spawn. It's all you need to grow your very own Oyster Mushrooms at home.

Instructions

1. Use scissors or a knife to cut off the top of the bag leaving approx. 1cm of plastic around the edge.
2. Spray clean water with a spray bottle into the opening. DO NOT let your mushroom kit dry out. Repeat this process twice a day for best results.
3. Place your mushroom grow bag on some paper towel or newspaper either on end or on its side. For best results, place your bag in a cool humid position like the laundry or bathroom, off the ground.
4. Once you notice your Oyster mushrooms begin to grow they will double in size every day. Remember to water around the growth of the mushrooms at this stage. Keep humidity level as high as possible until harvest.
5. Approx 5-6 days from when your mushrooms have begun to grow it's time to harvest. Harvest Oyster Mushrooms that are at least 5cm + in diameter. Remove mushrooms by cutting at the bottom of the stem. Once you have finished harvesting, clean the remaining surface area by removing any excessive growth. Store your mushrooms in the fridge in a brown paper bag until ready to use.
6. Your Oyster mushroom grow bag will produce another 'flush' of mushrooms. It will need to break for approx. 10 – 15 days. Turn your bag on growing end and sit on a damp cloth for 6 days. Ensure you keep the cloth damp during this stage
7. Return to original position and begin the process again.

