

Oyster Mushroom Growing Log Instructions

Before You Begin

To give your mushrooms the best chance they can have, please make note of the following:

- The ideal growing temperature is 18-21 degrees celsius
- The ideal humidity is 80-90%
- Periods of light exposure is ok, but no direct sunlight

Steps to Success

1. Place the kit in an appropriate heat/humidity environment as noted above. These logs are intended for indoor growing. If you are attempting outdoor growing make sure the log is protected from rain and sunlight. A small humidity tent is ideal for outdoor growing.
2. Keep the area around the log in range of the ideal humidity as noted above. This must be done daily from start to finish. For Oyster mushrooms, hitting that humidity requirement can be a challenge, especially indoors. You may have to get creative. We recommend using a water spray bottle and misting the top of the bag three times a day. Other options include keeping the log in a humid area like a basement or next to a kitchen sink.
3. In 5-7 days mushrooms should begin growing. Sometimes this can take up to 10 days or more. Be patient!
4. When mushroom caps are about the size of a golf ball or larger, you may pull them from the tops by hand.
5. After the first harvest, cut a single line down the side of the kit about 2 inches long. Repeat steps 1-4 for a second harvest from the side of the bag.

Troubleshooting

My mushrooms are funnel shaped. Why?

Oyster mushrooms breathe like humans. They need oxygen, and they produce carbon dioxide. Funnel shaped caps are a result of not enough oxygen. This can be solved by breaking the carbon dioxide layer around itself using an oscillating desk fan on low. The gentle breeze breaks the layer allowing it to take in oxygen again. Opening a nearby window can also help. Be aware that this will dry out the log faster, so humidity should be increased accordingly.

My mushrooms are withered/cracked/split. Help!

Your mushrooms are too dry! Depending on how long they have been this way, it may already be too late. But you can try increasing humidity. Otherwise, pull them out and start again.

There is green mold on my kit/mushrooms...

Your mushrooms are too wet! Allow the current water to evaporate naturally, and then reduce the amount of humidity you have been introducing to the mushrooms. If the condition does not improve after 48 hours, pull out the mushrooms and start again. If there are patches of green mold on the growing log, you can spot treat it with hydrogen peroxide.

My Mushroom Log Feels Dry and No Mushrooms Are Growing After 10 Days!

Don't panic! Spray a few times inside the top of the bag, then close the top with an elastic band. Cut 1 inch incisions on 4 different sides and then continue spraying the outside of the bag at normal intervals to maintain humidity. Begin steps 1-4 again.

There is a Mass Forming Beneath the Bag, What Do I Do?

Cut a 1 inch incision over the mass, being careful not to damage the mushroom underneath as much as possible. They will push through the incision on their own as they mature and you maintain humidity.

My Mushrooms Are Growing But They are Yellow/Orange Coloured.

Your mushrooms are or were too wet at one point. Once they turn this colour there is no going back, but make a note for next time that perhaps your humidity was too high. Avoid spraying the mushroom caps directly and this problem may also be prevented. These mushrooms are still edible!

*****SUPER SECRET GROWER MODE*** (shhh, don't tell the others)**

If you have a humidifier and oscillating fan at home you can use these tools to give yourself an ideal growing environment! The humidifier can be set to the ideal humidity, and the fan when set to a gentle setting and oscillating will provide an ideal breeze to break up the CO2 layer that forms around growing mushrooms. These two things combined simulate a commercial growing operation on a small scale, and will give your mushrooms the best chance they can have! Be warned that this method is not foolproof and the mushrooms will still need to be monitored, adjusting your environment as needed. It is also advised to set the fan to oscillating over the mushrooms rather than a direct breeze so they do not dry out.

*These tools are not required to grow mushrooms in your home but if you do already have them they are powerful aids that can be used!