

MycoMate®

KILO KIT

Edible Mushroom Kit
Instructions

Difficulty level: amateur

! Do not remove the micron filter-plug from the substrate bag.

- 1 Included
- 2 Required
- 3 Inoculation
- 4 Colonization
- 5 Fruiting



1 included:

- Micron-filtrated bag with growth substrate and injection site
- **mycoMate®** Liquid Culture vial 25ml
- Sterile alcohol swab
- Bag of vermiculite (casing)
- Micron-filtrated fruiting bag
- clothespin

2 required:

- Clean mixing bowl
- Hand water mister
- **sporeMATE®** Edible Spore Suspension Vial or Spore Syringe or other suitable inoculant
- Clean hands and area to work

Follow the instructions of the Liquid Culture Vial before inoculation!

3 inoculation:

1. Wash hands well (antibacterial soap is optional). Dry with clean towel (i.e paper towels).
2. While holding the injection site of the substrate bag with one hand, lift the two plastic tabs with the other hand and gently tear off the plastic disc protecting the injection area. Swab with fresh alcohol swab and let dry. (See picture a)
3. Remove syringe and needle from bag (included within the Liquid Culture Vial). Remove the plastic shield protecting the needle. Do not touch the needle to anything else or it must be re-sterilized*.
*Needles may be sterilized with a flame. You want needle to become red but must be careful not to overheat and melt the area where the needle is attached to the plastic. Always let needle cool before injecting it. Additionally, do not breath directly on injection sites or needle.
(See picture b)
4. Push the needle of the syringe through the injection site of the colonized Liquid Culture Vial and suck the suspension out of the vial.
5. Push the needle of the syringe through the injection site of the substrate bag. (See picture b)
Use the injection site to guide needle and inject 1-2 drops into each corner and along the sides of the substrate bag. Let the solution drip down the sides of the substrate bag. Include several drops on top of the substrate. Each drop of liquid culture represents a point of growth so the more evenly the substrate is injected, the quicker the colonization.

4 colonization:

Incubate the substrate bag in the dark at the appropriate temperature (typically between 23° to 27° C). Within 24 to 72 hours the fungus will spring to life (little white cottony growths which become stringy) and colonize the substrate in two to four weeks, depending upon the species and strain. (see picture c)



Contamination: If the fungus cake becomes another color than white, check the species you are growing to confirm whether it's normal. The more common contaminants you may encounter are bacteria (no growth of fungus, milky appearance) and green molds. **NEVER OPEN A CONTAMINATED BAG!** When it appears that the fungus has completely colonized the substrate bag, wait an additional 5 to 7 days to insure the inside of the substrate is also fully colonized. The fungus cake is now ready to fruit.

5 fruiting



1. Grab the substrate bag in the middle and cut it with scissors so that the lower part of the bag forms a bowl for the cake. Make sure there is 3cm of bag left above the cake. (To avoid fruiting from the sides, a piece of aluminium foil can be folded around the outside of the bag) (see picture d)
2. Wash hands well (antibacterial soap is optional). Dry with clean towel (i.e. paper towels).
3. Pour the bag with vermiculite into a clean mixing bowl.
4. Add 100 ml water to the vermiculite while mixing well. Mix for several minutes until the vermiculite is completely moist.
5. Spread vermiculite out over the surface of the fungus cake with a clean spoon. Don't push on the vermiculite, just drop it softly and make the surface evenly. (see picture e)
6. Place cake (including half leftover substrate bag) in the fruiting bag and mist sides of bag with water several times. Fold the top flap of the fruiting bag several times and close with the clothespin. (See picture f)
7. Place bag in location where there is filtered (not direct) sunlight, or under (fluorescent) lights. Maintain appropriate temperature (typically 22° to 25° C). Fruiting is better if the inside of the bag is kept moist by gently spraying the sides of the bag with a water mister once or twice a day (as needed).
8. Within several days to 2 weeks you will see mushrooms beginning to appear. They may be picked when mature by carefully twisting the base of the stem and lifting up.
9. When a flush (group) of mushrooms is completely harvested, mist several times with water to re- hydrate.
10. Keep the sides of fruiting bag moist and another flush will appear after several days. Expect three or more flushes of mushrooms.

Tip: For best results utilize **sporemate®** brand spore suspensions with **mycomate®** brand growth products.

Instructions in
multiple
languages can be
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