



Shiitake Mushroom Kits

Shiitake mushroom kits are one of the fastest to fruit. We incubate them for a minimum of 8-12 weeks so they are ready to burst out with mushrooms as soon as they arrive.

To start you will need:

- A large bucket or a 30-50L plastic container to fruit them in.
(Bunnings sell them for approximately \$7)
- A waterproof table for the mushroom kit to sit on.
(Eg: A brick or a plastic lunch container)

Step 1

Open your Ready-to-Grow Mushroom kit box and check the label on the bag inside to determine Ready-to-Grow Mushroom kit species.

Step 2

Are you ready to use the Ready-to-Grow Mushroom kit?

If the answer is no, place the kit in a cold fridge (1-5 degrees).

Mushrooms kits can be kept in the fridge for up to 8 weeks.

If the answer is yes move on to Step 3.

Step 3

Take your kit bag out of the box.

Step 4

Fill the bag with cold tap water until the block is under water.

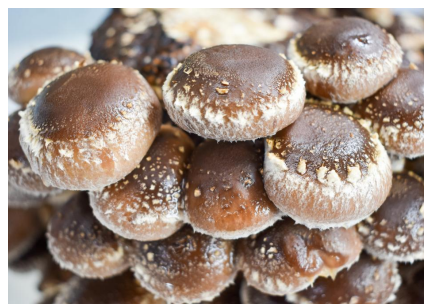
Step 5 - Soak

Place the bag in the fridge for 5-10 hours to cold shock the block.

(Don't soak for too long or the block can get water logged).

Wait! I see mushrooms coming through. Do I still soak?

Yes, still soak. But move quickly as the block is getting ready to fruit.



**Please tag us in your photos
Facebook & Instagram #aussiemushroomsupplies**

Step 6 - Set up fruiting container and start growing.

Set up your fruiting container by placing your 'waterproof table' in the bucket/container.

Step 7

Add about 0.5cm of water to the bottom of the bucket/container (this will help keep it humid).

Step 8

Drain the water from the mushroom kit bag in the sink or garden.

Step 9

Remove the mushroom block from the plastic bag and sit it on your waterproof table out of the water. Place the containers lid down allowing air gaps.

Please Note: If you are using a plastic container, 1/4 turn the lid, (leaving 4 air gaps in each corner), OR, if using a bucket place cling wrap over 80% of the top of the bucket to allow fresh air and light to get in.

Step 10

Mist the walls of your container with water 1-3 times per day as needed to keep it humid.

Mist the block with water 1-2 times per day until the pins start to form.

NOTE: Stop spraying the block directly when mushrooms start growing.

Step 11

Harvest all of the mushrooms at once, then, rest your block somewhere dry for approximately 6 weeks. During this time it will fully dry out.

Step 12

Head back up to Step 1 and begin again, your next flush.

Frequently Asked Questions

Where can I keep my mushroom kit?

Keep your container somewhere it will have shaded light, (enough to read a book).

Mushrooms need light to colour and for vitamin D.

Do mushrooms grow in the dark?

Mushrooms need light to grow, similar to reading light. Please do not keep it in a dark cupboard as they will grow malnourished from the lack of Vitamin D and may look like something out of a sci-fi thriller.

My block has dried out? What do I do?

After 2-3 flushes your block may need re-hydrating, do this by soaking the block in cold water for 5-12 hours.

What is all of the dust dropping from my fruited block?

These are the spores (seeds). Some people can have allergies toward the spores.

We suggest harvesting and consuming pre-spore release. Store them in an area that keeps you safe, for example a bathroom, laundry or terrarium.

The mushroom block is getting smaller each harvest? What is happening?

The substrate block/log is the mushrooms food & will break down between harvests.

How do I know my Mushroom kit isn't going to bring foreign pathogens into my home?

All of Aussie Mushroom Supplies kits are made in our Class-100 laboratory.

We offer a 'Certificate of Sterilisation' upon request.

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Shiitake Mushroom Kits



Mushrooms starting to grow.



Baby shiitake pins coming through.



Mist the container only now fruiting.



Mushrooms are coming along well.



PICK NOW! Perfect size and shape to pick & eat!



Little over grown but caps edges are still curling down. Still edible.



Caps edges have curled upwards. It is releasing spores. Do not eat.



Stale. Do not eat.

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