



# Oyster Mushroom Production Block Instructions

## White Oyster Mushroom Production Block Instructions

### Step 1: Preparing Your Block

- **Location:** Place the block in a bright spot with indirect light, avoiding direct sunlight. A kitchen bench is ideal.
- **Temperature:** Maintain a temperature of **18-24°C**.
- **Humidity:** Keep humidity levels at **85-95%**. Mist the block and surrounding area 2-3 times daily.

### Step 2: Initiating Fruiting

1. Use a clean knife to cut 2-3 slits (3 inches long) in the plastic where the white mycelium is prominent.
2. Mist the block regularly to keep it hydrated.

### Step 3: Growing Mushrooms

- Small white pins will appear within 5-10 days and mature in 5-7 days.
- Harvest when the caps flatten out but before they curl upward.

### Step 4: Harvesting and Additional Flushes

- Cut mushrooms at the base with a clean knife.
- Rest in a dark cupboard for a few days.
- Cut again on the other side and repeat the process.

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## Blue Oyster Mushroom Production Block Instructions

### Step 1: Preparing Your Block

- **Location:** Place in a well-ventilated area with indirect light.
- **Temperature:** Maintain **10-18°C** for optimal blue colouration.
- **Humidity:** Keep humidity levels at **85-95%**, misting the block 2-3 times daily.

### Step 2: Initiating Fruiting

1. Cut 2-3 vertical slits where blue mycelium is visible.



2. Mist frequently to prevent drying out.

### **Step 3: Growing Mushrooms**

- Pins will appear in 5-7 days. The mushrooms will grow rapidly and be ready to harvest in 5-7 days.
- Harvest when the caps are firm but before they start curling upward.

### **Step 4: Harvesting and Additional Flushes**

- Use a clean knife to harvest mushrooms close to the block.
  - Rest in a dark cupboard for a few days.
  - Cut again on the other side and repeat the process.
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## **Pink Oyster Mushroom Production Block Instructions**

### **Step 1: Preparing Your Block**

- **Location:** Choose a warm, bright area with indirect light.
- **Temperature:** Maintain **18-30°C** for best results.
- **Humidity:** Keep humidity at **85-95%**. Mist 2-3 times daily.

### **Step 2: Initiating Fruiting**

1. Make 2-3 slits (3 inches long) where the pink mycelium is prominent.
2. Mist regularly to encourage pin formation.

### **Step 3: Growing Mushrooms**

- Pins will form in 3-5 days and mature quickly within 3-5 more days.
- Harvest when the caps are vibrant pink and slightly curled.

### **Step 4: Harvesting and Additional Flushes**

- Harvest by cutting mushrooms at the base.
  - Pink oysters often yield smaller subsequent flushes.
  - Rest in a dark cupboard for a few days.
  - Cut again on the other side and repeat the process.
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## Yellow Oyster Mushroom Production Block Instructions

### Step 1: Preparing Your Block

- **Location:** Place in a bright, indirect light spot.
- **Temperature:** Maintain **20-30°C** for vibrant yellow growth.
- **Humidity:** Keep humidity levels at **85-95%**, misting frequently.

### Step 2: Initiating Fruiting

1. Make 2-3 vertical slits (3 inches long) where yellow mycelium is prominent.
2. Ensure the block stays moist by misting 2-3 times daily.

### Step 3: Growing Mushrooms

- Pins will form in 5-7 days and mature within another 5-7 days.
- Harvest when the caps are a bright yellow and slightly curled.

### Step 4: Harvesting and Additional Flushes

- Cut mushrooms at the base.
- Rest in a dark cupboard for a few days.
- Cut again on the other side and repeat the process.

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## General Notes for All Oyster Mushroom Blocks

- **Airflow:** Provide good ventilation to prevent carbon dioxide buildup.
- **Avoid Contamination:** Use clean tools and avoid over-soaking the block.
- **Storage:** Harvested mushrooms can be stored in a paper bag in the refrigerator for up to a week.

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## Enjoy Your Harvest!

Oyster mushrooms are perfect for risotto, pasta, sry fry's or on toast with bacon and eggs.

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