

Inoculated Grow Bag Manual

Product: Fully Inoculated Growbag – Ready to Fruit!

Description: A pre-colonized substrate bag containing fully developed mycelium, ready to begin fruiting. No inoculation or incubation required.

Audience: Beginner-level customers with no prior growing experience.

Components Included:

- Inoculated substrate bag
- Sealing sticker (to fold and seal the bag)

Step-by-Step Instructions:

Step 1: Preparations

Inspection:

- Inspect the grow bag for contamination:
 - **Safe colors:** White, yellowish-white mycelium.
 - **Unsafe colors (contamination):** Green, black, red, pink.
- Inspect the bag to make sure it is intact.
- If contamination is present or if the bag is broken, contact our customer support immediately as contaminated products cannot be saved.

Caution: Do not open the grow bag before mushroom pins appear.

Step 2: Fruiting

- The bag is immediately ready to start the fruiting process. Place the bag in a **bright** location with **indirect** sunlight.
- Maintain a **constant temperature between 23–27°C** (never exceed 27°C).
- Thoroughly clean your hands and sterilise any tools used before cutting the bag.
- Once the first pins appear, cut a slit at the top of the bag to allow **fresh air** inside.
- If the mushrooms grow slowly or need more space, cut off the whole top of the bag (2-4cm wide strip).

Step 3: Harvest

- Thoroughly clean your workspace, hands and forearms with antibacterial soap and disinfectant spray to prevent contaminating the kit.
- Harvest the mushrooms before the caps completely open to prevent spore release.
- Gently twist and pull off the mushrooms from the substrate.
- When everything is fully harvested, discard the substrate.

Tips & Tricks:

- Avoid handling the bag unnecessarily to prevent contamination transfer.
- Indirect sunlight, temperatures between 24-27°C and fresh air are all essential for the mushrooms to grow well.
- Harvest the mushroom before the caps completely open and drop spores. The spores can cause a mess inside the grow bag and inhibit future growth.

Cautions

- Neglecting to properly disinfect your hands, surfaces and any tools used may lead to contamination. Contaminated products cannot be saved.
- Avoid direct sunlight and too hot environments as this heat will dehydrate and kill your mycelium which will inhibit mushroom growth.

Troubleshooting Quick Reference:

- **Slow growth or no growth:** Check temperature, humidity, and ensure sufficient fresh air exchange.
- **Mushroom deformation:** Typically caused by insufficient air exchange or overly humid conditions.
- **Pins form but don't mature:** Increase the light, increase the fresh air exchange and/or verify the room temperature.
- **Mold or unusual colors:** Discard immediately if contamination is visible and sanitize the area.