

White Oyster Mushroom Spawn (400 g)

simple organic method for oyster mushroom farming

step 1: chop any organic substrate (rice straw, wheat straw, sugarcane, coconut, corn etc into fine one inch pieces)

step 2: boil the substrate in water for one hour to disinfect it or steam sterilize it.

step 3: then pour the substrate in clean surface for few hours until excess water goes away. don't over dry, keep the moisture.

step 4: break the spawn packet into fine grains and mix it to your straw substrate in ration of 10% of dry weight and fill it into pp plastic bags.

step 5: make 10 needle size small holes into your cylindrical bags and let it rest for next 15 days. don't spray water or do anything. mycelium shall run through out bag in this period.

step 6: after 15 days, make 5 finger size large holes into your bags and start spraying water twice a day. within a week mushrooms will start growing.

step 7: spray water every day after harvesting for next two months you can enjoy mushrooms. happy mushrooming.

Grey Oyster Mushroom Spawn, comes in poly pack of 1 kg bag, used to spread mycelium for 10 kg of dry substrate, can spread on wide variety of substrate such as husk, saw dust, organic waste agricultural waste.

