PREPARATION OF OYSTER MUSHROOM BAGS

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Step 1 - Bring a large kettle of water to a boil (160°F).
Step 2 - Add all the lime content from the small bag to the water and be sure to mix well.
Step 3 - Place the straw inside an old pillowcase and tie the open end with string. Submerse the pillowcase with the straw in the pot of boiling water. You can set a wire basket on top or use a potato masher to keep pushing straw under the water.
Step 4 - Boil water, lime and straw for 30 minutes at 160°F.
Step 5 - Sanitize an area (counter top, cookie sheet or serving tray) to cool straw. You can use rubbing alcohol, bleach or Lysol-type products to sterilize the area.
Step 6 - After you have finished boiling the straw, remove it from the water and spread out on the sanitized area and allow the straw to cool to room temperature.
Step 7 - Crumble the mushroom spawn inside the Ziploc bag into finer size pieces.
Step 8 - Fill the filter patch bag by adding a layer of straw then add some spawn. Try to distribute spawn and straw evenly. Continue this process until all the straw and spawn are used up or the bag is full. Do not fill the bag past the bottom of the air filter patch.
Step 9 - Seal the bag tightly.
Step 10 - Place filled bag in a cool, dark room.
Step 11 - The mycelium of the oyster mushroom should cover the straw in about 3-4 weeks. When the straw is covered with mycelium (white mass like growth) and the mushrooms start to “pin” (mushroom heads start to form), cut small “x”s all around the bag to allow the mushrooms to pop out and expand.

=OR=

Cut the bag halfway off if the mycelium has formed a solid white block on the straw. A brownish skin will form and it serves to protect the block like bark on a tree. You may have to mist the block several times a day to keep straw moist if you chose this method.

Step 12 - Once the mushrooms have started to pin, place bag or block in well-lit area where there is good air circulation so there is no build-up of carbon dioxide. Try to keep the relative humidity between 85% and 95%.
Step 13 - Watch the mushrooms develop and then cut them when cap is 2/3 open.
Step 14 - After the block has finished fruiting, let it rest for 20-30 days. It does best when the temperature is around 75° - 80°. Avoid keeping the block too moist during this stage.
Step 15 - Soak your blocks for 72 hours and then repeat steps 11-13.

Good Luck and Happy Growing!