



MysticFungi

Inoculated Grow Bag Guide

Product

Fully Colonized Grow Bag – Ready for Fruiting!

Description

A pre-colonized substrate bag with fully developed mycelium, ready to produce mushrooms. No inoculation or incubation required.

Target Audience

Beginners with no previous growing experience.

Package Contents

- Inoculated substrate bag
- Sealing sticker for folding and closing the bag

Step 1 – Preparation

Inspection

- Check the grow bag for contamination.
- Safe colors: white or yellowish-white mycelium.
- Unsafe colors: green, black, red, or pink.
- Check that the bag is intact.
- If contamination or damage is visible, contact customer support.

Disinfection

- Thoroughly clean your workspace, hands, and forearms with antibacterial soap and disinfectant.
- Tie back long hair if possible.
- Sterile gloves and a face mask can provide additional protection.
- Work in a clean, draft-free environment.

Important: Do not open the grow bag until mushroom pins are visible.

Step 2 – Activation

- Place the bag in a bright location with indirect sunlight.
- Maintain a constant temperature of 23–27°C.
- Never allow the temperature to exceed 27°C.

Step 3 – Fruiting

- Once the first pins appear, make a small opening at the top of the bag for fresh air exchange.
- If the mushrooms grow slowly or require more space, remove a strip of 2–4 cm from the top of the bag.

Step 4 – Harvesting

- Repeat the disinfection steps from Step 1.
- Harvest the mushrooms before the caps fully open.
- Gently twist and pull the mushrooms from the substrate.
- Once everything has been harvested, the substrate can be discarded.

Tips

- Avoid unnecessary handling of the bag to prevent contamination.
- Indirect light, sufficient fresh air, and temperatures between 24–27°C promote healthy growth.
- Harvest before the caps fully open to reduce spore release.

Warnings

- Insufficient hygiene may lead to contamination of the mycelium.
- Avoid direct sunlight and excessive heat; this can dry out and damage the mycelium.

Troubleshooting

- Slow or no growth: check temperature, humidity, and ventilation.
- Deformed mushrooms: usually caused by insufficient fresh air or excessive humidity.
- Pins not developing: increase light exposure, fresh air, or verify the temperature.
- Mold or unusual colors: dispose of the product immediately and thoroughly clean the surrounding area.

Customer Support

For assistance or questions, please contact the MysticFungi support team.