

## PREPARATION OF OYSTER MUSHROOM BAGS

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- Step 1 - Bring a large kettle of water to a boil.
- Step 2 - Add all the lime content from the small bag and be sure to mix well.
- Step 3 - Add all the straw into the boiling water so that it is completely submerged. 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 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 sanitized area and allow the straw to cool to room temperature.
- Step 7 - Fill the filter patch bag by adding a handful 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.
- Step 8 - Seal the bag tightly.
- Step 9 - Place filled bag in a cool, dark room.
- Step 10 - The mycelium of the oyster mushroom should fill the bag in about 3-4 weeks. When the bag is filled with mycelium (white root 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.
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- Cut the bag halfway off if the mycelium has formed a solid block in 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 to keep straw moist if you chose this method.
- Step 11 - 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 12 - Watch the mushrooms develop and then cut them when cap is 2/3 open.
- Step 13 - 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 14 - Soak your blocks for 72 hours and then repeat steps 11-13.