

INNERVISIONS

MAGIC MUSHROOMS



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Mushbag - Manual

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The Mushbag contains a heat-treated substrate that's suitable for the spawn production of most edible mushrooms. It's equipped with a micro filter that allows it to breathe and a rubber injection port that seals the bag hermetically after injection with a spore syringe. Spores are not included but can be purchased separately. This manual explains how to make mycelium spawn. If you don't have any experience using the spawn, take a look at our other manuals on innervations.nl.

Step 1 - Injecting the spores

*Requirements:
spore syringe, lighter*

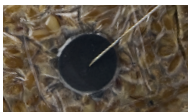
Before you start, clean part of a table to use as a work area. Wash your hands thoroughly with soap and dry them with a clean towel or kitchen paper (or wear gloves). If possible, close doors and windows to minimize air current.



1.1 - Clean the injection port - Use the supplied alcohol swab to disinfect the injection port. Do not touch the port afterwards.



1.2 - Flame the needle - Shake the spore syringe really well for 5-10 seconds for even distribution of the spores. Take off the protective cap and heat the needle of the syringe until it is red hot. Then let it cool for 15-20 seconds.



1.3 - Inject - Carefully insert the needle through the rubber injection port and inject the contents of the syringe. If the flow blocks, gently pull the needle back a bit.

IMPORTANT

With indoor cultivation, mycelium is very sensitive to bacterial contamination, in particular during growth. For this reason, it is important to work clean at all times. Carefully follow the instructions and recommendations.

Air exchange



BOX CONTENTS:
1 x Mushbag with sterilized rye (1400 g) 1 x Alcohol swab

Step 2 - Mycelium growth

Place the bag in a warm, entirely dark place like a cupboard **TIP 1**. Make sure nothing is blocking the filter (including the back of the bag), so that air exchange is possible.

A temperature of 20°C is acceptable, but growth can be slow, so if possible, aim for a higher temperature - ideally around 28°C. Temperatures of 15°C and below will halt the growth of mycelium.

Your job is done for now. The spores need time to grow into mycelium.

⌚ This takes about 2-4 weeks **TIP 2**.

When all grain kernels are covered with mycelium **TIP 3**, the spawn is ready for use.



TIP 1 A good place to store the Mushbag would be the cupboard above the refrigerator. The heat produced by the refrigerator rises and increases the temperature by a few degrees. Heat pads can also be used, but be careful. Too much heat will cause the mycelium to dry out, and it will fail to produce mushrooms. Therefore, make sure to leave some space (5 cm or more) between the Mushbag and the heat source. Never place the Mushbag directly onto a heat source.

TIP 2 After about 2 weeks, blocks of mycelium will have started to form. You can speed up the growth process by letting some of the uncovered grains slide between the plastic bag and the mycelium blocks. This increases the contact surface area between the mycelium and the nutritious grains. Be careful not to crush the grains. Repeat until all grains are covered with mycelium.

TIP 3 If you see any other colour than white (like green or black) you probably have a bacterial contamination. However, because of the rye, some brownish patches are to be expected. You will have to trust your senses here. If the Mushbag contaminates, it unfortunately cannot be saved and will have to be discarded.