



**Step 1**  
You've got the bag!



**Step 2**  
Flatten the top surface of the substrate to create an even platform for your mushrooms to grown.



**Step 3**  
Unfold the bag exposing the filter patch. This is where your mushrooms breath. Leave it in a spot away from direct sunlight and with high airflow. Ideally 22 degrees.



**Step 4**  
Wait for full colonisation (the bag turning completely white).



**Step 5**  
Scratch the top surface to allow pins to form. If pins have already formed move to step 7 immediatly as your mushrooms will die if you don't.



**Step 6**  
Wait for pins (baby mushrooms) to form.



**Step 6**  
Wash a pair of scissors with warm soapy water.



**Step 7**  
Cut the top of the bag slightly, this allows for the new formed pins to access more airflow and still maintain humidity as we haven't cut the bag open fully. Once the pins form, the mycelium requires more airflow than before. Delaying this step will cause the pins to abort.



**Step 8**  
Wait for pins to to tripple in size (around 3 cm tall).



**Step 9**

Wash a pair of scissors with warm soapy water.



**Step 10**

Cut the bag 130cm above the block to let more air in and lower CO2 levels even more. We grow king oyster mushrooms for stem unlike other mushrooms we eat cap. King oyster mushroom will be fatter and taller if we leave a bit of plastic as it creates the CO2 reservoir.



**Step 11**

Wait for mushrooms to fully mature (just before the caps go flat and start turning upwards).



**Step 12**

Wash your hands with warm soapy water or wear a pair of gloves to prevent mold and bacteria growing on your block.



**Step 13**

Harvest by grabbing the base of the mushroom, twist and pull.



**Step 14**

King oyster creates more babies than it can support. During the harvest, also remove the remaining pins that look dead and not growing to prevent mold growing.



**Step 15**

Boil water to kill any contamination and let it cool down completely.



**Step 16**

Fill the bag up with the pre-boiled water and let it soak for 2 hours. This will hydrate the block for more mushrooms to grow



**Step 17**

Drain the water from the bag completely.



**Step 18**

Mist the mycelium as many times a day necessary to keep fine droplets on the surface. This will trigger mushrooms to grow again.



**Step 19**

Peg the bag shut after each time you mist to keep the humidity inside.



**Step 20**

Stop misting when baby mushrooms start growing.



**Step 21**

Take the peg off when the mushrooms reach 3cm tall.



**Step 22**

Wait for mushrooms to fully mature (just before the caps go flat and start turning upwards). The second flush will be a lot smaller as a majority of the nutrition has been used up on the first flush.



**Step 23**

Harvest by grabbing the base of the mushroom, twist and pull. Throw away the block or compost it in your garden.



**Giant King Oyster**

**Medium/Advanced**

**Giant King Oyster - 15–20°C**