

Guide To Caring for Your Oyster Mushrooms Grow Kit at Home

Supplies needed at home:

- Spray bottle
- Water

Steps:

1. When you get your kit home, place it in an area with a temperature between **65–85°F**. Keep the lid on. After a couple of weeks, you should see white mycelium spreading across the coffee grounds. Once at least 70% of the surface is covered, add a few more inches of fresh coffee grounds on top. Just make sure the coffee grounds are not hot, or the heat will kill the mycelium. Repeat this process until your container is filled to within 1 inch of the top (this may take up to 1 month).
2. When the container is full, poke several holes in the lid to allow airflow. Keep the lid on and let the kit grow for 2 weeks.
3. After 2 weeks, remove the lid and start misting the surface lightly once a day. (1–2 sprays is enough—do not soak the substrate.)
4. Oyster mushrooms will begin to fruit within a few weeks. They will continue producing as long as you keep adding fresh coffee grounds.

Extra tip: You can take some colonized substrate from your container and start a new kit by repeating the steps above.

Troubleshooting:

- If you see a small patch of green mold (*Trichoderma*), remove it with a spoon and spray the area with 3% hydrogen peroxide.
- If your mushrooms are “leggy” (long stems, small caps), they need more fresh air. Add extra holes to the lid.



Mycelium covering about one-third of the coffee grounds



Baby oyster mushrooms are starting to grow



Fully colonized jars of coffee grounds and oysters starting to fruit!

