Scaly Flame Cap Mushroom Grow Block Instructions

These instructions relate to the following varieties of mushrooms

- Scaly Flame Cap Mushrooms

Scaly Flame Cap mushrooms are one of the most difficult variety of mushroom we grow, they take a long time to fruit and are very sensitive to environmental conditions. We have been growing this variety for years and still have problems with them so don't be discouraged if your results are not ideal

These blocks are taken directly from our farm lines and have been inoculated in our class 100 laboratory, they are the same blocks we use to grow all of the mushrooms we produce in our farm.

Please note: These blocks are a living fungal organism and timing throughout the process is important. If you cannot start the fruiting process within 24-72 hours please store the grow block in the fridge. Keeping it in the fridge will slow its growing process down significantly and it can be delayed for 1-2 weeks.

Scaly Flame Cap mushrooms require more attention to the growing conditions. These blocks are a living fungal organism and timing and conditions throughout the process is important.

Grow block location for fruiting;

- For Scaly Flame Cap Mushrooms you will need to construct a humid fruiting chamber
- Place the fruiting chamber somewhere cooler and out of direct sunlight
- Temperatures below 18-20c are ideal, below 20c is required

When constructing a microclimate for the block the main goal is to maintain a humid environment while allowing some airflow. Humidity in the high 80s - mid 90s is ideal. If the humidity drops below this pinning (mushroom formation) will stop and nothing may grow.
There are great instructions online and descriptive videos on youtube for this, here is an example link;

https://blog.freshcapmushrooms.com/learn/how-to-build-a-sgfc/

We will also provide some simple instructions in the next step.

We also love seeing people growing our blocks at home, if you're sharing on social media please tag us in the process! (@themushroomguys) If we see a tag we will send you a discount voucher for future orders.

Step 1: Constructing the enclosure

The grow block you have received will be very close to fruiting, we have grown the block in our climate controlled incubation area up until this point.

To start you will need the following items;

- A large plastic container (bunnings sell these if you don't have one at home)
- Perlite for Hydroponic clay pebbles
- A plate or brick etc (something for the block to sit on
- A drill & drill bit (something to make holes in the container)

You will need to construct a humid environment for the block, using a container large enough to hold the block and the mushrooms that will grow from it without any restrictions.

Get the plastic tub and make air holes around the edges so that air can be exchanged, mushroom blocks create CO2 and if this builds up it will inhibit the growth.

Place the plate, brick etc in the middle and then pour the perlite or clay rocks around it, these will help create the humidity.
Put water into the container ¾ up the rock/perlite level.

Place the block on the raised section in the middle

Step 2: Growing

The grow block you have received will have a marking on it (a black line the block), this mark is where the mushroom grow bag should be cut. The mark that has been made is specific to the variety you have purchased. If you have grown mushrooms before feel free to cut the bag in anyway you choose but we have found the marks we have made provide the best results for the variety you have purchased.

When cutting the grow block use a clean sharp knife, a box cutter or scalpel works well otherwise a sharp kitchen knife will do the job. You can quickly disinfect the knife by dipping it in boiling water or cleaning it with rubbing alcohol.

Make the cut the size of the marking we have put on the block.

The cut should be facing upward, as our blocks are larger than most grow at home kits they work much better in orientation. If the cut is facing horizontally like many other kits the overall yield will be reduced.
If you see our social media images all of our Scaly Flame Cap mushrooms are growing in this orientation as an example.

NB: You do not need to expose the block or pull back the plastic in any way, the cut is only to expose the mushroom block to oxygen, opening up the plastic or exposing the substrate in any way will cause the area to dry out and it may not fruit correctly.


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Step 2: Growing

At this point all you need to do is mist the walls of the container and block 1-2 times per day, a spray bottle with tap or filtered water is fine.

This misting is not to water the block, the mushroom block already has all of the water it needs to grow inside it. The misting is simply to try increase the humidity around the cut and to keep the mushrooms humid as they start growing.

The mushroom block will start to produce pins (little mushrooms) through the cut in the plastic, it will naturally force the cut open to grow the mushrooms. Keep misting these 2-3 times per day until they are ready to harvest.

Scaly Flame Cap take around 23-25 days to fruit so you may not see much changes in the first couple of weeks.

NB: You will most likely see growth happening inside the mushroom bag away from the cut area, this is totally normal. Do not open up the bag or make additional cuts where you see this growth as it will negatively affect the overall process and you will get significantly less mushrooms.

Step 3: Harvesting

Scaly Flame Cap are typically ready in 21 -25 days from the start of the process but there is no exact time frame, the average temperature the block has been exposed to will affect the speed.

When to harvest?

The timing of harvest is not determined by their size but rather the shape of the mushroom cap. With Scaly Flame Caps you want to harvest them when the veil of the mushroom cap has broken away from the stem on most of the mushrooms and the cap is still slightly downturned. If you leave them until the caps start upturning they will be more fragile and have less fridge life.

There are many examples of harvest timing online, our images on instagram of harvested mushrooms (@themushroomguys) are also a good example of timing.

How To Harvest?

Your mushrooms are ready to harvest, congratulations!
The best way to harvest your mushrooms is to get a sharp knife and cut them off as close to the mushroom block as possible without cutting into the block.
If you can try to cut as little of the plastic as possible as this helps keep the block humid for subsequent flushes.

Once you have removed the mushrooms, cut off any excess mushroom material (the bases, leftover mushrooms etc) as this will decompose, affecting subsequent flushes.

Mushroom Storage:

You have now hopefully harvested more mushrooms than you can eat, for storage they need to be kept in the fridge. A sealed container with some paper towels in it to absorb moisture works best. Freshly harvested mushrooms will last 2-3 weeks in the fridge.

Step 4: Additional Flushes

Your mushroom grow block will continue to make mushrooms with the right care. The Scaly Flame Cap block will get anywhere from 1-4 flushes depending on their environment and level of care.

After you have harvested the mushrooms continue to mist the block as you did in Step 2, It is important to keep misting, keeping the humidity up otherwise the block will dry out and the process will stop. If you see any algae growth in the container take the block out, clean it and re construct it.

On the 3rd or 4th flush the block may start to look too dry, if this is the case you can soak it in water for 12 hours to try get some moisture back into it. Soak the entire block including its protective plastic surround.

Once the mushroom block has stopped producing flushes you can put it in your garden, they are great compost.