




Gourmet Spore Mushroom

Easy Grow Kit Instructions

 What's in the Box:


 Mushroom Block – Fully colonized, ready-to-fruit block inside a breathable grow bag (Unicorn-style).

 Humidity Tent – A clear plastic bag to help maintain moisture during fruiting.


 Misting Bottle – A spray bottle to keep the block humid.

 Optional Tool – For slicing open the grow bag when pins appear.


Step-by-Step Grow Instructions

 Step 1: Pick a Spot

- Choose a spot with indirect light (avoid direct sunlight).
- Maintain a room temperature between 65–75°F (18–24°C) for optimal growth.
- Avoid areas with drafts from fans, AC vents, or heaters.

 Step 2: Cut the Bag

- When you're ready to start, carefully cut an "X" into the clear window of the grow bag.
- Make the cut approximately 2–3 inches wide to allow for airflow and mushroom growth.
- *Optional*: You can wait until you see tiny mushroom primordia (pins) forming before cutting the bag.

 Step 3: Tent & Mist

- Place the clear plastic bag loosely over the block to create a humidity tent. Ensure there is some airflow.
- Use the spray bottle to gently mist the inside of the tent 2–3 times a day.
 - Avoid spraying water directly onto the mushroom block.
 - Aim to keep the inside of the tent humid, but not waterlogged or dripping wet.





 Step 4: Watch It Grow!

- Mushroom pins will typically begin to form within 7–14 days, but this can vary.
- Once pins appear, they can grow remarkably fast, often doubling in size each day under ideal conditions.
- Harvest your gourmet mushrooms when the caps begin to flatten out or just before they release their spores. This is usually indicated by a slight veil tear under the cap.

Second Flush (Optional)

After your initial harvest, allow the mushroom block to rest for 2–3 days. Resume the misting and tenting routine. A second (and sometimes even a third) flush of mushrooms may appear. Subsequent flushes may be smaller than the first.

Common Issues & Tips

Problem	Solution
 Humidity tent collapsing	Use small sticks, straws, or clips to prop the bag up slightly and maintain airflow.
 No pins after 2 weeks	Ensure adequate and consistent misting. Consider slightly adjusting the temperature within the recommended range.
 Block drying out	Increase the frequency of misting or place a small bowl of water near the tent to increase ambient humidity.
 When You're Done	Compost the spent mushroom block by breaking it up and adding it to your garden or compost bin. Clean the misting bottle for future use.

Learn More

Scan the QR code on your kit for instructional videos

gourmetsporemushroom.com/instructions