



Turkey Tail Mushroom Grow Kit Instructions

These instructions relate to the following varieties of mushrooms

- Turkey Tail Mushrooms

Turkey Tail mushrooms are a little more difficult than other varieties to grow, they take a long time to grow and will suffer in the wrong conditions.

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.

Grow block location for fruiting;

- Place the block somewhere humid if possible, bathrooms with some ambient lighting work great as they tend to be more humid. Especially if the bathroom is used for showers.
- Areas of the house with ambient lighting that do not have either heating or cooling, air conditioning and heating systems remove moisture from the air, one of the primary factors in getting good results is maintaining a humid environment.
- Unlike button or field mushrooms the gourmet varieties need light to grow properly, ambient natural lighting is best, fluorescent or led lighting also works well.
- **Do not place the block in direct sunlight, this will dry the block out and it will not fruit.**
- We have had customers get great results on kitchen benches, lounge rooms etc this is possible if the area is not heated/cooled removing humidity from the air.
- Turkey Tail grow best at temperatures between 10-22c

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: Starting the Process

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.

Unlike other mushroom varieties Turkey Tail is very slow at growing and fruiting. The process could take 6-12 weeks before the first harvest of Turkey Tail mushrooms.

Open the box you have received and take out the mushroom growing block, keep the bag folded and sealed up tight as it was received..

Place the bag somewhere cool, below 22c with ambient light. Any areas of the house that exceed 24c will be unsuitable as this will cause the block to possibly die.



Step 2: Cutting the Plastic Protective Bag.

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 long cuts from 1 side of the bag to the other side of the protective bag, repeat this process 2-5 times on the face of the bag. Attached are pictures to give you an indication of the cut locations.







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.

Step 3: Growing Pt 2

At this point all you need to do is mist the outside of the bag 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 to increase the humidity to keep the mushrooms humid as they are growing.

The block will slowly (2-4 weeks) start to produce thin bands or shelves of mycelium around the cut areas.

These will slowly develop into multi-coloured concentric rings as they mature into turkey tail fruit.

Keep misting around the mushrooms through this growth but not on them directly.

NB: You may see growth elsewhere inside the bag away from the cuts, this is normal. Do not cut additional holes anywhere else.

This fruiting process can take up to 12 weeks.

Step 3: Harvesting

Turkey Tail are ready to harvest when the conks start dropping their spores, these can be seen via a dark brown coating that will be inside the bag.

How To Harvest?

Turkey Tail is a very slow-growing mushroom — expect it to take **6–12 weeks from the start of the process** to reach maturity depending on your temperature and humidity.

- Harvest when the fruit bodies are **fully coloured in distinct zones of brown, orange, blue, or grey** and have formed thin leathery caps around 2–4 cm across.
- They should be firm and dry to the touch.



How to harvest:

- Use a clean sharp knife to cut them off as close to the block as possible without cutting into the block.
- Remove any leftover mushroom tissue from the block to prevent decomposition and contamination.

Storage:

- Fresh Turkey Tail will keep for **1–2 weeks in the fridge** in a sealed container lined with paper towels.
- They are best **dehydrated** for long-term storage and future use in teas or extracts.

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:

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 1-3 weeks in the fridge. It is best to dehydrate Turkey Tail for long term storage.

Step 4: Additional Flushes

Your mushroom grow block will continue to make mushrooms with the right care. The Turkey Tail Mushrooms will get anywhere from 1-3 flushes depending on their environment and level of care.

Turkey Tail are harder than other varieties of mushrooms to get subsequent flushes, once the first harvest is done soak the bag in water overnight, this will help rehydrate the block.

Drain the water off and then wait for the process to start over again.