Use instructions for the magic truffle growing kit

WARNING

Hallucinogenic truffle growing kits are very easy to use and, above all, very quick to harvest our magic mushroom portion.

You don't need to have experience in sclerotia cultivation to get a good psilocybin production with our special kits.

First of all you must know that from the moment you open the plastic container you must consume the truffles as soon as possible.

If you want to keep the kit for a while the ideal is that you do not open it, with the lid closed and in a fresh and dry place can last up to 6 weeks intact, you do not need to keep it in the fridge.



HOW TO HARVEST OUR PORTION OF HA-Llucinogenic truffles

Open the plastic container and leave it open for 3 days 2. Carefully pour the contents into a sieve or kitchen strainer that is large enough and has large holes

Place the strainer under the water tap so that the mycelium and substrate are separated from the truffles, just as if you were washing vegetables

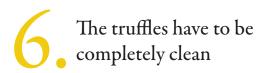


Shake the sieve to move the contents while wetting it with water to speed up the cleaning of the truffles



You can improve the process by using your hands to clean them thoroughly from substrate residues







HOW TO STORE MAGIC TRUFFLES ONCE THEY ARE PREPARED

Once you have the truffles ready for consumption, the ideal is to take them as soon as possible, but if you prefer to wait a while you have to know the best way to store them so that they do not lose their purity.

If you want to keep them fresh the ideal is to keep them in the fridge, at a temperature around 4° C (39.2° F) they can last you about 3 weeks perfectly. They are best preserved if stored in an airtight, opaque container.

There is also the option of drying them to make them last longer, but this process has to be done well because fresh truffles are very sensitive to humidity, and it is easy for them to become moldy from poor drying.

HOW TO DRY MAGIC TRUFFLES TO Optimize their longevity

Split large truffles into small pieces to promote optimal drying



Place a newspaper on a tray and place the truffles on top, at least 1 cm apart



Plug in a fan pointing at the truffles to boost the airflow and prevent pockets of moisture from forming



Depending on the environmental conditions of temperature and humidity, in a few days you will have your truffles dry, you have to wait until they shrink in size and get hard both outside and inside



What is the ideal temperature and humidity during drying?

A temperature between 15° C and 40° C (59-1041 F) is good for a homogeneous drying, a higher temperature accelerates the loss of humidity, but it does not guarantee to keep the alkaloids of the fungus intact.

On the other hand, humidity can be kept to a minimum, the lower the better, they dry faster without the risk of degrading, so installing a dehumidifier is not a bad idea during the drying process, although it is not essential either.

How to store truffles after drying

The best way to store dry truffles and keep them as long as possible is in an airtight container, placed in a cool, dry, dark place. Tupperware placed in a cabinet that is not exposed to high temperatures or high humidity is an ideal place.

Well preserved dried magic truffles can last up to 6 months with virtually no loss of psilocybin content. After these 6 months they can still be consumed without problems, but the potency will gradually decrease.

TIPS AND RECOMMENDATIONS

Wash the truffles properly to remove all traces of mycelium and substrate that have adhered to them over their entire surface.

- If you are going to dry and store the truffles for a while make sure they have lost 100% of their moisture, otherwise they may become moldy.
- Remember that dried hallucinogenic mushrooms are much more potent than when they are fresh, use our dosage calculator to prepare your session.
- Treat the magic truffles with great respect, the set&setting is essential to fully enjoy a pleasant psychedelic experience.

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