



***Guide to
growing
magic
mushroom
kits.***

ATTENTION VERY IMPORTANT

Carry out all the instructions that we indicate and thus any problem will be avoided and its fruition will be successful. If you have a problem with it, which will not be the case, send us a photo of the mushroom so that we can help you and determine what factors failed, if it is due to mishandling of the mushroom, its guarantee will be voided. You must induce its fruiting 8 days maximum after receiving it, during that time keep it in the refrigerator without removing it from the box.

A very important factor.

Ideally, you should start growing as soon as you receive your kit, or as soon as possible, because although fungi are very resistant living beings, the mycelium loses its capacity to bear fruit if the packaging is not properly preserved. If you cannot start the culture when you receive the kit, it is best to keep the package in the refrigerator, at a temperature between 3 and 5° C (37.4-41° F) it can be kept for up to 6 weeks approximately. But it is important that you put the cardboard box in a closed plastic bag before putting it in the fridge, to avoid possible contamination.

These hallucinogenic mushroom growing kits contain everything you need to harvest several times if you properly follow the instructions. Remember that it is NOT necessary to soak them to activate the spores as with other kits, ours come pre-hydrated to ensure that the first harvest bears fruit as soon as possible.

Important: In some mushroom kits a supplement is already included in the tupperware and in some kits you can find a bag that contains the supplement separately, in these cases you just have to add them to the tupperware and with a disinfected spoon you create a layer on top of the tupperware, thus we will achieve an exceptional surface for the appearance of the primordia, they are the first visible component of the fruit of a fungus.



INSTRUCTIONS FOR GROWING MUSHROOMS WITH OUR KITS.



1

Induce its fruition a maximum of 8 days after receiving it, during that time keep it without removing it from the box.

Open the container and take out the tupperware, on top of the container you will find a transparent bag, its content in it provides nutrition for our mushrooms, we open it and spread it on the bread with a disinfected spoon and with great care. This mycelium only comes in some kits, not in all, in other breads they already have it included, so don't worry, all our kits have that extra contribution.

2

Remove the lid of the tupper, rinse with water and save it for later.



3

Open the bag and insert the tupper without the lid inside.



4

Once you put the tupperware inside the bag, put a finger horizontally, with tap water, close the bag but half open and half closed, the mushroom also needs to breathe, always controlling the temperature and humidity, a very important fact. important.

5

Now you have to place the culture kit in a lit area without direct sunlight, near a window or with the help of fluorescent lamps.

6

The mushrooms can grow at a temperature above 15° C. (59° F.) but the ideal temperature is around 23° C. (73.4° F.). Below 15° C. (59° F.) and above 28° C. (82.4° F.) the process is slowed down, the ideal humidity is around 90%.

7

Wait for the first shoots to appear (between 6 and 16 days) once this is done with the top part and the bag open, divide the bag into 3 parts, take 2 parts, close those and keep 1 open.

8

We must ventilate the entire bag twice a day, for 10 minutes, only nebulize the bag if

necessary, never the bread, if droplets are observed, we do not nebulize its interior, if we observe that they do not contain droplets, we nebulize the walls of the bag, we can always use the mobile light to help us avoid getting close to it. To avoid contamination and protect them to the maximum.

9

About 1 week later you will see that the mushrooms have increased in size, from there you can leave the bag open for better ventilation.

10

The optimal time for harvesting mushrooms is when the veil that joins the cap to the stem is lifted, before the spores are released .

11

We pick up the mushrooms by holding the base of the stem, and while we fold it a little we have to turn and pull so that part of the mycelium does not come off and the bread is not damaged.

12

You will see that after the harvest the mushroom feet have like some lines or bluish spots, it is not bad, it is because of the oxidation of the psilocybin.

INSTRUCTIONS TO GET MORE CROPS WITH THE SAME GROWING KIT.

Once we have collected all the mushrooms from the first harvest, we have to prepare the mycelium so that it continues to produce psilocybes. To do so you have to do what is called a cold shock, and nature will do the rest. This process has to be done after each harvest, it is very easy so I will explain it to you in several steps:

1. Fill the tupper with very cold water and close it with its lid (Preferably tap water cooled in the fridge).
2. Allow the mycelium to soak for about 12 hours in the closed tupperware in a place that is not exposed to heat.
3. Once that time has passed, open a corner of the tupperware and empty the remaining water.
4. Now you have the cultivation kit again ready to produce magic mushrooms, just follow the steps from point 3 of the cultivation instructions.

TIPS AND RECOMMENDATIONS

• Wash your hands and arms thoroughly before handling the growing kit.



• Clean and disinfect the place where you are going to place the kit.



• Wear a mask or try not to breathe into the bag when handling it.



• From the moment you grow the mushrooms and leave the bag open you can moisten the kit with a spray, aiming at the bag, never at the mushrooms directly.



• For the harvesting process it is advisable to use sterile gloves to avoid possible contamination.



• These cultivation kits can give more than 4 harvests, but the total number as well as the yield of each one depends on the process, the environmental parameters, the cleanliness and your own skills as a mycologist.

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