



EASY
TO USE



ORGANIC
INGREDIENTS



HAPPY
POOP



PURE SPRING
WATER



FRUIT RIGHT
IN THE BAG

THINKING OUTSIDE THE BOX

For years we sought the secret of the perfect mushroom kit: ideal ratios, harmonic resonance, the subtle nuance of the fungal dance. Now, there's always room for growth, but we hope you'll agree: it's getting there.

Dung-loving mushrooms thrive in substrate that has been pasteurized, rather than sterilized, to preserve some of its beneficial microorganisms. Most kits avoid this component for simplicity. Instead, we found a middle ground that provides the best environment for the fungus without overcomplicating the process.

You'll appreciate some of the extra details. A little extra air in the grain bag makes it easier to mix, leading to faster and more consistent growth. With just the right amount of water in the bulk substrate, it won't need any misting but the fungus doesn't get soggy. The grow bag is designed for high airflow, so your mushrooms can mature right in the bag. No monotubs, no mess.

ORGANIC MATTERS

Mushrooms bioaccumulate toxins at many times the ambient levels of their environment. While this is good news for our soils, it's not for our bodies. With ever-increasing concentrations of fungicides and herbicides in our soil, food and water, it's more important than ever to find sources we can trust.

At Fertile Substrate, we are meticulous about our ingredients, from our spring water to the pastures where we wrangle the choicest poops. We believe that every detail has significance, and we are dedicated to our craft. It won't be hard to see the difference, and we promise that your fungus will thank you, too.

Would you believe us if we told you that the all-in-one mushroom grow kit that produces the highest possible yield is also easy for beginners?

Lovingly handcrafted with organic ingredients, this mushroom kit gives your fungus the extravagant banquet it deserves, with no experience or special equipment required.

But be warned: this cube kit ain't for squares. Once that mycelium gets running, you'd better be ready to keep up!

Our Guarantee

Mushroom cultures and substrates are usually purchased separately, allowing for a deferral of responsibility for any problems that arise: the culture provider blames the grain, and vice-versa. For this reason, we have partnered with True Blue Genetics to share any losses resulting from the failure of either of our products.

This kit is guaranteed to arrive clean, intact and free of contaminants or we will replace it at no cost to you. Once the kit has been punctured, inoculated and/or opened, this guarantee ONLY applies if you are using True Blue Genetics liquid culture. To report problems and file a claim, please take pictures and upload them along with proof of purchase to: www.fertilesubstrate.com/report.



Fertile Substrate is made by Fungaia
Walla Walla, Washington

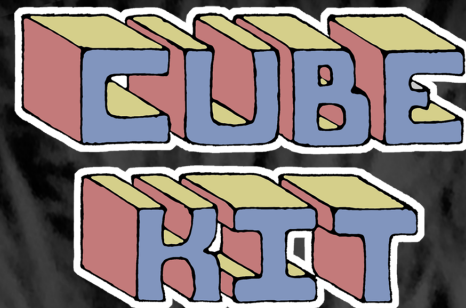
www.fertilesubstrate.com

www.fungaia.life

 alembic.enterprises

Disclaimer: Fungaia does not condone the misuse of its products, and it is the sole responsibility of the purchasers to use them in accordance with the laws of their respective jurisdictions.

fertile
substrate
organic mushroom substrate & grains



**Step-By-Step
Instructions**



Step 1 Inoculate

🕒 5 minutes

Inject a mushroom culture syringe into the bag of sterile grain.

Note: For best results, use a pure liquid culture syringe from a reputable source. We strongly recommend True Blue Genetics.

Inject the entire syringe into the bag of sterile grain
CAUTION: sharp needle!

Shake the syringe

Screw on the needle

Tape over the hole

Completely mix the whole bag
Taking extra time to mix now will save lots of waiting later on



Tip
Lighting a candle when inoculating helps with sterility and embellishes the ritual.



Step 2 Incubate

🕒 10 - 20 days

🌡️ 68° - 78°F (20° - 25°C)

☀️ No light needed

Growth should become visible within 2 or 3 days, but if you don't see anything, just be patient. As long as the culture is alive and there are no signs of contamination, it will leap off eventually.

If there are large untouched patches after the first round of growth, mix the bag again. Avoid mixing more than once if possible. Allow the mycelium to grow through the whole bag.



Step 3 Spawn

Pour the mature grain spawn into the big bag of substrate

Mix them together

Lightly pack into an even layer

Fluff the surface for texture

Fold the top and clip the bag closed


Incubate about 2 more weeks

There should be plenty of moisture in the bag, but if it starts to dry out you can lightly mist the inside walls of the bag to maintain a humid environment.

Some strains prefer more fresh air than others. You can manually fan the bag once or twice daily if they need it.



Tip
The big bag is designed for growing mushrooms, but you can also use a monotub for more consistent results and higher yields.



Step 4 Harvest

🕒 About 2 weeks

🌡️ 72° - 78°F (22° - 25°C)

☀️ Allow access to light

▶ Watch for "pins." Once they appear, the mushrooms will take a few days to mature.

▶ Most folks like to harvest before the spores drop, as the veil breaks.

▶ Pick your mushrooms by twisting them from the substrate.

▶ Cut or clean substrate from stem bases

▶ Dry at room temperature
Heat destroys medicinal compounds.

▶ Store in a cool, dry place
For best results, store with a desiccant pack like salt, rice or silica.

▶ Mist the substrate, close the bag and continue to harvest numerous "flushes" of mushrooms, until the substrate is exhausted.

"Contamination" refers to any unwanted organisms growing in the sterile environment, and usually appear slimy (bacteria and yeast) or turn green, blue-green or black (mold).

If you think you see contamination, take as clear a picture as possible and contact us or file a contamination report at www.fertilesubstrate.com/report. We recommend that you do not open or attempt to save contaminated substrate.