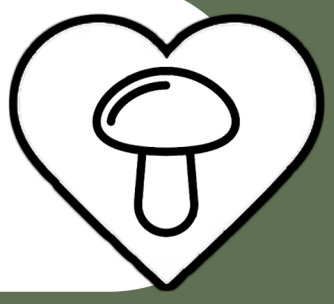
MICRODOSE BROS.

Presents:

The Enchanted Art of Cultivating Magic Mushrooms from Spore Prints

Part 1

Growing magic mushrooms from spore prints is a fascinating and rewarding process. This guide will walk you through the essential steps to cultivate healthy mycelium and ensure successful growth. Whether you're new or experienced, you'll learn everything you need to grow your own magical mushrooms!



Supplies needed*:

Sterile Workspace Essentials:
- *Disinfectant spray (70% isopropyl alcohol or higher)*
- *Sterile gloves, face mask, and clean clothing*
- *Laminar flow hood (optional but recommended)*

Spore Handling Tools:
- *Spore print (between two glass plates)*
- *Sterile scalpel or needle (for scraping spores)*

Agar and Petri Dish Supplies:
- *Sterile Petri dishes (pre-poured or homemade)*
- *Agar powder + nutrient source (e.g., malt extract or potato dextrose)*
- *Pressure cooker or autoclave (for sterilizing homemade agar)*
- *Parafilm, plastic wrap, or micropore tape (for sealing dishes)*

Incubation Essentials:
- *Warm, dark incubation area (21–27°C / 70–80°F)*
- *Thermometer (for temperature monitoring)*

Mycelium Isolation Tools:
- *Additional sterile Petri dishes*
- *Sterile scalpel or knife (for cutting mycelium)*
- *Flame source (e.g., alcohol burner) for sterilizing tools*

Substrate & Fruiting Supplies:
- *Sterile grain jars or substrate bags (e.g., rye grain, brown rice flour, or coir/vermiculite)*
- *Clear plastic container or grow tent (for a fruiting chamber)*
- *Spray bottle (for misting and maintaining humidity)*
- *Hygrometer (for humidity control)*

Optional Extras for Enhanced Cleanliness:
- *UV sterilizer wand*
- *Alcohol wipes*
- *Desiccant packs (for drying mushrooms after harvest)*

***Disclaimer**: While some supplies, such as a laminar flow hood or UV sterilizer, can be skipped to reduce costs, doing so may increase the risk of contamination or slower growth. Sterile techniques are key to success, so if you're working with minimal equipment, take extra care to maintain cleanliness and control your environment as best as possible.*

Important Tips for Success:

***Sterile Techniques:** At every step, sterility is crucial. Use gloves, disinfect your workspace, and handle all materials carefully to avoid contamination.*

***Patience is Key:** Growing mushrooms from a spore print takes time, but the results are well worth the wait.*

***Monitor Conditions:** The temperature, humidity, and light conditions are crucial to your success. Make adjustments as necessary to keep the mycelium happy.*

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Part 2

Step 1: Prepare a Sterile Workspace

Action: *Clean and disinfect all surfaces where you'll be working, thoroughly wash your hands up to your elbows, and wear sterile gloves. It's essential to work in a clean, dust-free environment to prevent contamination.*

Explanation: *Cleanliness is vital for successful mushroom cultivation. Even small amounts of bacteria or mold can ruin the growth process, so maintain sterile techniques throughout.*

Step 2: Prepare the Petri Dish

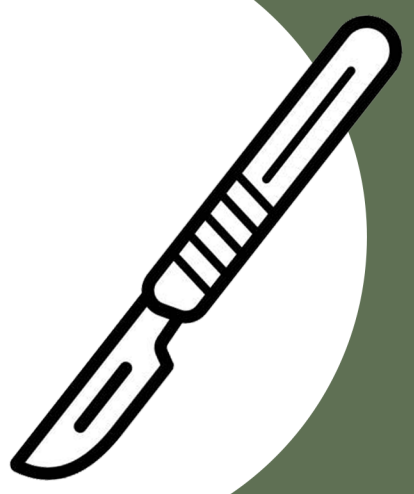
Action: *Begin with a sterile Petri dish containing an agar solution. You can either prepare the agar solution yourself or purchase pre-prepared agar plates. If you're preparing your own agar, follow a recipe (typically 20g of agar per 1L of water, plus a little sugar to provide nutrients for the mycelium). Pour the agar solution into the Petri dish, allow it to cool and solidify before proceeding.*

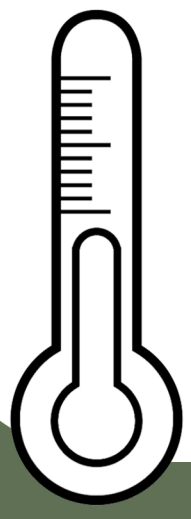
Explanation: *The agar serves as a nutritious medium that encourages the growth of mycelium, and the Petri dish provides an enclosed, sterile environment for it to thrive.*

Step 3: Add the Spores from Your Spore Print

Action: *Take your spore print, which has been stored between two small glass plates, and carefully open it in a sterile environment to avoid contamination. Using a sterile scalpel or needle, gently scrape a small amount of spores from the print.Then, lightly sprinkle the spores onto the surface of the agar in your prepared Petri dish.*

Explanation: *Spore prints are a concentrated source of spores, and just a small amount is enough to initiate growth. By scraping and transferring the spores with care, you give them the space and conditions to germinate and begin forming mycelium on the agar. This controlled approach ensures that the growth is even and healthy, with minimal risk of contamination.*





Step 4: Incubate the Petri Dish

Action: *Seal the Petri dish and place it in a warm, controlled environment (21-27°C or 70-80°F) for optimal growth. You'll want to keep the dish in a dark space or under minimal light, as light isn't necessary at this stage.*

Explanation: *Incubation provides the ideal conditions for spores to germinate. During this phase, you'll start seeing tiny, thread-like mycelium grow across the surface of the agar. Depending on the species and temperature, the germination can take anywhere from a few days to a few weeks.*

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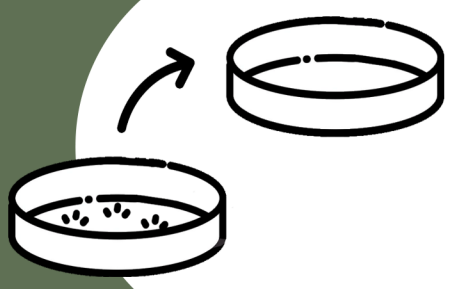
Part 3

Step 5: Isolate Healthy Mycelium

Action: *After the mycelium has spread across the agar, look for clean, vigorous growth (bright white and fluffy). Use a sterile scalpel to cut out a small section (about 6mm x 6mm) of the healthy, undisturbed mycelium.*

Explanation: *This step isolates the healthiest, strongest part of the mycelium, which will ensure better growth when transferred. Mycelium that's contaminated or slow-growing can lead to poor yields.*



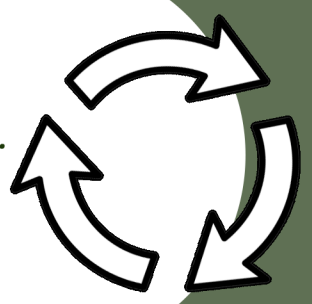
Step 6: Transfer Mycelium to Fresh Medium

Action: *Transfer the small piece of healthy mycelium onto a fresh Petri dish or another sterile agar plate. Again, be sure to maintain sterile conditions by disinfecting your tools and workspace.*

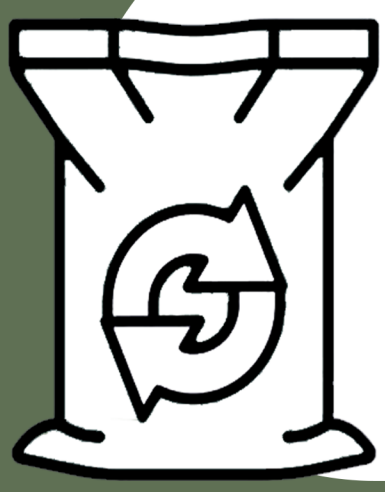
Explanation: *This step helps propagate the healthy mycelium. By transferring it to fresh agar, you're ensuring the mycelium has a clean, abundant source of nutrients for further growth.*

Step 7: Propagate the Mycelium

Action: *Repeat the isolation and transfer process several times to achieve a clean, vigorous culture of mycelium. As you continue transferring, look for any areas of contamination and remove them as needed.*



Explanation: *The goal is to isolate and propagate only the healthiest mycelium. Once the culture is clean, you can move on to the next phase of growth—subculture, or inoculation into your chosen substrate.*



Step 8: Inoculate the Substrate

Action: *Once your mycelium culture is strong and clean, prepare a sterilized substrate such as grain or bulk material (like coir or manure). Using a sterile scalpel or tweezers, carefully cut a small piece of healthy mycelium from the Petri dish (about 1-2 cm^2). Transfer the mycelium piece directly onto the substrate, ensuring it makes good contact.*
If using grain jars, shake the jar gently to distribute the mycelium throughout.

Explanation: *The substrate provides nutrients and space for the mycelium to colonize. Ensuring sterile conditions during this step is crucial to avoid contamination. Depending on your setup, you may need to place the inoculated substrate in a warm, dark space (22-26°C) to encourage colonization.*

Step 9: Monitor Growth

Action: *Over time, the mycelium will colonize the substrate. You should monitor the growth to ensure it's spreading evenly and not being overtaken by any contaminants.*
Once the substrate is fully colonized (typically within 2-4 weeks), you'll be ready for fruiting.

Explanation: *Proper colonization ensures that the substrate is rich with mycelium and ready for fruiting. It should appear as a dense white network with no discoloration or foreign growths (which could indicate contamination).*

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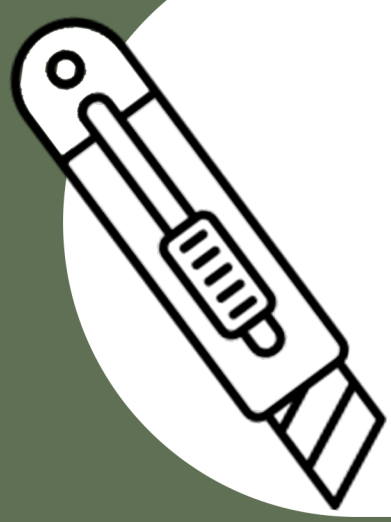
Step 10: Fruiting Conditions

Action: *To trigger fruiting, you'll need to introduce fresh air, light, and lower temperatures. Place your colonized substrate in a fruiting chamber (or in a simple grow bag) and mist it to create a humid environment.*

Explanation: *Mushrooms require high humidity and indirect light to fruit properly. Maintaining the right conditions will encourage your mycelium to start producing pins (the first signs of mushrooms). Keep the temperature between 22-26°C (72-79°F).*



Step 11: Harvest the First Flush

Action: *For mushrooms, use a sterile and sharp knife to cut the mushroom stems at the base. The cut part of the stem will turn blue, which is oxidation and is a sign of healthy mushrooms!*

Explanation: *Mushrooms are ready to harvest when the veil under the caps starts to become see-through and starts tearing. It's important not to leave any pieces of the stem behind in the substrate, as they can rot and potentially cause contamination.*

Disclaimer: *Alternatively, you can gently wiggle and twist the mushrooms to remove them from the substrate. However, be aware that this method may disturb the mycelium and potentially reduce future flushes by damaging the substrate.*

Step 12: Rehydrate for Further Flushes

Action: *After your first harvest, you can rehydrate the substrate to trigger additional flushes of mushrooms. Soak the substrate in cold, clean water for 12-24 hours, then drain and return it to the fruiting conditions.*

Explanation: *Rehydrating the substrate mimics the natural wet-dry cycles and encourages the mycelium to fruit again. Repeat the process for 2-3 more flushes until the substrate is no longer producing mushrooms.*

LEAVE A REVIEW!

HOW TO DRY?

Step 13: Enjoy the Magic!

Congratulations on successfully growing your magic mushrooms! We hope you enjoyed your Microdose Bros spore print. We'd love to hear about your experience—please consider leaving a review to help us improve and reach more people. If you're looking to dry your mushrooms, check out our drying guide!

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