

Substrate Grow Kit

Complete step-by-step guide for beginner and experienced growers

PRODUCT	AUDIENCE	COMPONENTS
Substrate Grow Kit	Beginner to experienced growers	Substrate growkit, filter bag with sealing sticker

Step 1 — Preparation

Inspection

- Inspect the growkit for contamination:
 - Safe colors:** White, yellowish-white mycelium
 - Unsafe colors (contamination):** Green, black, red, pink
- Inspect the box to make sure it is intact.
- If contamination is present or the box is broken, do not activate. Contact customer support immediately — contaminated products cannot be saved.

Disinfection

- Thoroughly clean your workspace, hands and forearms with antibacterial soap and disinfectant spray.
- If you have long hair, tie it up. Sterile gloves and a face mask are recommended for added sterility.
- Work in a low-draft and completely clean environment.

Step 2 — Hydration

- Open one side of the lid, fill the kit with drinkable water and close the lid.
- Place the growkit in the fridge for 9–24 hours to soak. Duration depends on kit size and home climate.

Step 3 — Activation

- Repeat the disinfection steps from Step 1.
- Open the lid in one corner and carefully drain excess water.
- Add approx. 150 ml of drinkable water directly into the grow bag provided.
- Place the growkit inside the grow bag.
- Remove the lid from the growkit — do not discard, you will need it later.
- Spray water on the insides of the bag to increase humidity.
- Fold the top of the bag neatly and seal it using the provided sticker. Ensure the bag is puffed up when sealed, containing plenty of fresh air.
- Place the growkit in a bright location with indirect sunlight.
- Maintain a constant temperature between 23–27°C (never exceed 27°C).

Step 4 — Fruiting

- If there is little to no condensation within the grow bag, open it, spray water on the insides and re-seal.
- When the first pins appear, stop spraying. Instead, introduce fresh air by opening the bag, gently squeezing out old CO and allowing fresh O in. Re-seal puffed up. Repeat 1–3 times daily.

Step 5 — Harvesting

- Repeat the disinfection steps from Step 1.
- Harvest the mushrooms before the caps completely open to prevent spore release.
- Gently twist and pull off the mushrooms from the substrate.

Step 6 — Second Flush

- Repeat Steps 2–5. Make sure to disinfect the lid before using it to close the kit again.

Tips & Tricks

- Indirect sunlight, temperatures between 24–27°C and fresh air are essential for good growth.
- If indirect sunlight cannot be achieved, use our grow light.
- If constant temperature cannot be achieved, use our heat mats.
- To easily maintain a stable microclimate, use our Mondotub.
- Harvest before caps fully open to prevent spore drop and preserve future flushes.

Cautions

- Neglecting to properly disinfect your hands, surfaces and tools may lead to contamination. Contaminated products cannot be saved.
- Avoid direct sunlight and hot environments — this will dehydrate and kill your mycelium.
- We recommend no more than a second flush for safety reasons.

Troubleshooting Quick Reference

Issue	Solution
Slow or no growth	Check temperature, humidity, and ensure sufficient fresh air exchange.
Mushroom deformation	Typically caused by insufficient air exchange or overly humid conditions.
Pins form but don't mature	Increase fresh air exchange and light. Verify room temperature.
Mold or unusual colors	Discard immediately if contamination is visible and sanitize the area.

Customer Support

For assistance, please visit our contact page at mondogrowkits.com/contact