

# Inoculated Grow Bag Manual

**Product:** Fully Inoculated Growbag – Ready to Fruit!

**Description:** A pre-colonized substrate bag containing fully developed mycelium, ready to begin fruiting. No inoculation or incubation required.

**Audience:** Beginner-level customers with no prior growing experience.

## Components Included:

- Inoculated substrate bag
- Sealing sticker (to fold and seal the bag)

## Step-by-Step Instructions:

### Step 1: Preparations

#### Inspection:

- Inspect the grow bag for contamination:
  - **Safe colors:** White, yellowish-white mycelium.
  - **Unsafe colors (contamination):** Green, black, red, pink.
- Inspect the bag to make sure it is intact.
- If contamination is present or if the bag is broken, contact our customer support immediately as contaminated products cannot be saved.

#### Disinfection:

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

**Caution:** Do not open the grow bag before mushroom pins appear.

### Step 2: Activation

- The bag is immediately ready to start the fruiting process. Place the bag in a **bright** location with **indirect** sunlight.
- Maintain a **constant temperature between 23–27°C** (never exceed 27°C).

### Step 3: Fruiting

- Once the first pins appear, cut a slit at the top of the bag to allow **fresh air** inside.
- If the mushrooms grow slowly or need more space, cut off the whole top of the bag (2-4cm wide strip).

## Step 4: Harvest

- Repeat the disinfection steps of step 1.
- Harvest the mushrooms before the caps completely open to prevent spore release.
- Gently twist and pull off the mushrooms from the substrate.
- When everything is fully harvested, discard the substrate.

## Tips & Tricks:

- Avoid handling the bag unnecessarily to prevent contamination transfer.
- Indirect sunlight, temperatures between 24-27°C and fresh air are all essential for the mushrooms to grow well.
- If indirect sunlight cannot be achieved, use our [grow light](#) instead.
- If constant temperature cannot be achieved, use our [heat mats](#) instead.
- To easily maintain a stable microclimate, use our [Mondotub](#).
- Harvest the mushroom before the caps completely open and drop spores. This can cause a mess inside the grow bag and inhibit future growth.

## Cautions

- Neglecting to properly disinfect your hands, surfaces and any tools used may lead to contamination. Contaminated products cannot be saved.
- Avoid direct sunlight and too hot environments as this heat will dehydrate and kill your mycelium which will inhibit mushroom growth.

## Troubleshooting Quick Reference:

- **Slow growth 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 the light, increase the fresh air exchange and/or verify the room temperature.
- **Mold or unusual colors:** Discard immediately if contamination is visible and sanitize the area.

## Customer Support:

For assistance, please contact our customer support team: [contact page here](#)