



A Beginners Guide to Growing Mushrooms in a Monotub

Monotubs are a popular and accessible method for cultivating mushrooms at home. This guide will walk you through the basic steps of growing mushrooms using a monotub.

STEP 1: PREPARE YOUR GRAIN SPAWN

- **Sanitize your workspace and materials:** Clean your workspace thoroughly with a disinfectant like 70% isopropyl alcohol. Also, sanitize the inside of your monotub and the grain spawn bag.
- **Inject liquid culture:** Carefully inject the liquid culture into the grain spawn. A general guideline is 5ml of liquid culture per 3 pounds of grain.

STEP 2: WAIT FOR MYCELIAL GROWTH

- **Monitor colonization:** Keep an eye on the grain spawn bag. Once the bag is over 30% colonized by mycelium (white, thread-like structures), it's time to proceed to the next step.
- **Break up and shake:** Gently break up the mycelium in the bag and shake it vigorously to encourage even growth. This significantly accelerates mycelial growth by increasing nucleation points.
- **Wait for full colonization:** Store your bag undisturbed and away from direct sunlight. The ideal incubation temperature range is between 65 and 80 degrees Fahrenheit, depending on your chosen species (higher temperatures promote faster colonization).

STEP 3: PREPARE THE MONOTUB

- **Sterilize substrate:** Ensure your substrate (e.g., pasteurized coco coir, vermiculite) is sterile.
- **Spread substrate:** Evenly spread the sterilized substrate in the monotub.
- **Add grain spawn:** Open the colonized grain spawn bag and spread the contents evenly over the substrate.

STEP 4: MAINTAIN HUMIDITY AND MOISTURE

- **Misting:** Using sterile or distilled water, mist the inside of the lid and the surface of the grain/substrate. Aim for a humid environment without excessive dripping.

STEP 5: INCUBATION & HARVESTING

- **Place in a controlled environment:** Move the monotub to a suitable location with optimal temperature, humidity, and airflow for your chosen mushroom species. Keep in mind that ideal conditions will vary by mushroom species.
- **Wait for fruiting:** As the mushrooms grow, be patient and avoid disturbing them.
- **Harvest:** When the mushrooms are mature, gently twist them at the base or use a sterile knife to harvest as close to the substrate as possible. Enjoy your homegrown mushrooms!



ADDITIONAL TIPS

- **Maintain proper ventilation:** Ensure adequate airflow to prevent mold and bacterial growth.
- **Monitor for contamination:** Keep an eye out for signs of contamination, such as unusual colors, odors, or slimy patches.
- **Experiment and learn:** Growing mushrooms can be a rewarding hobby. Don't be afraid to try different techniques and learn from your experiences.

By following these steps and paying attention to the specific needs of your chosen mushroom species, you can successfully grow your own mushrooms at home using a monotub.