KING OYSTER — GROW KIT GUIDE

MUSHROOM ZEN ACADEMY | Owner-review draft | November 2026

Your kit arrives prepared

The planned 4-lb Mushroom Zen Academy kit has mushroom spawn already mixed into its growing substrate. You do not need to inoculate it, add spores, inject liquid culture, or open the bag during colonization.

Keep the bag intact in a clean, temperate space away from direct sun. Check progress visually rather than handling it repeatedly. Do not cut the bag until the block is fully colonized and the species-specific fruiting approach has been confirmed.

Fruiting considerations

King oyster mushrooms can behave differently from side-fruiting oyster varieties: fruiting may be encouraged from the top of a colonized block, with controlled humidity and fresh-air exchange. Do not cut an X in the side merely because another oyster guide says to.

The final Mushroom Zen Academy instructions will specify whether to expose the top surface, how much of the bag to retain as a humidity collar, and how to manage air exchange after our trial confirms the method.

When to harvest

King oysters are valued for their substantial stems. Harvest at the size and cap-development stage validated in our trials, before quality declines.

What to watch for

Healthy colonization generally appears as spreading white mycelium. A slower start does not automatically mean failure. Record the date, temperature, visible coverage, and any unusual changes in your grow journal.

If you see strong green, black, or other unusual colored growth, or notice a rotten odor or leaking bag, keep it sealed, isolate it from other grows, and contact Mushroom Zen Academy. Do not sniff closely or open a suspected contaminated bag.

Harvest and storage

Harvest with clean hands or a clean tool when the mushrooms reach the appropriate stage for their variety. Avoid crushing the block; a second flush may be possible depending on conditions.

Refrigerate harvested mushrooms promptly in breathable packaging. Do not eat any mushrooms showing spoilage, and never consume mushrooms from a contaminated block.

Educational guide for legal gourmet mushroom cultivation. Species-specific conditions and the final kit format must be validated in Mushroom Zen Academy trials before customer release.