Mushroom Zen Academy | Italian Oyster Grow Kit Guide

DRAFT FOR OWNER REVIEW — Species-specific guidance must be checked against the actual Italian Oyster strain and Mushroom Zen kit trials before customer release.

About Italian Oyster

Italian Oyster is a common trade name for an oyster mushroom, often *Pleurotus pulmonarius*. Confirm the scientific species and strain with the spawn supplier before finalizing this guide. Its precise growing preferences can differ from Blue, Pink, and King Oyster.

Your Mushroom Zen kit

Mushroom Zen kits are supplied with spawn already mixed into the hardwood-based substrate. **No injection or inoculation is required.** Keep the bag sealed while the mycelium colonizes the substrate. The intended bag size is approximately 4 lb; confirm the final packaged weight before publication.

Step 1 — Colonization

Place the bag upright in a clean, undisturbed location away from direct sunlight. As a preliminary kit protocol, use the Academy's 68–72°F colonization range, then adjust after strain-specific trials. Check weekly without opening the bag. White mycelium should gradually spread through the block. The timing depends on strain, inoculation rate, and environment; do not promise a fixed completion date.

Step 2 — Recognize readiness

Wait for the block to be substantially and evenly colonized. Look for white growth spreading through the substrate and a firmer block. Tiny developing mushrooms are called *pins* or *primordia*. If you see colored mold, sliminess, or other suspicious growth, isolate the bag and contact Mushroom Zen; do not open a suspect bag indoors.

Step 3 — Initiate fruiting

When the block is ready, identify a suitable fruiting area on the bag. With clean scissors or a clean blade, make a small X-shaped opening in the plastic at the intended fruiting site, taking care not to cut deeply into the substrate or damage existing pins. The final cut location and timing should be validated during Mushroom Zen's Italian Oyster trial.

Step 4 — Fresh air, moisture, and light

Provide indirect light, ample fresh air, and a humid environment. Oyster mushrooms can develop elongated stems and small caps when fresh-air exchange is insufficient. Mist the surrounding air or nearby surfaces as needed; avoid saturating the developing mushrooms. Record the successful

fruiting temperature and humidity from the strain trial before inserting exact targets.

Step 5 — Harvest

Harvest clusters when the caps have expanded but before they become overmature and heavily release spores. Use clean hands or a clean knife, removing the cluster without unnecessarily tearing the block. Refrigerate promptly in breathable packaging and cook thoroughly before eating.

Step 6 — Another flush

After harvesting, keep the block in appropriate fruiting conditions and monitor for new pins. Additional flushes are possible but not guaranteed. Stop using the block if contamination is suspected.

Trial notes to complete before release

Supplier-confirmed species/strain: _____
Colonization conditions and dates: _____
Fruiting temperature / humidity: _____
Cut location and pinning observations: _____
Harvest timing and yield: _____
Original Mushroom Zen photos needed: colonizing bag, pins, mature cluster.

This is a cultivation guide for legal edible mushrooms, not medical advice. Do not consume mushrooms from a contaminated grow.