

Making Agar Cups

Ingredients






- **Light Malt Extract (LME)** - 15 grams
- **Agar Agar Powder** - 10 grams
- **Water** - 500ml
- **Food Coloring**

Supplies

- **Long Spoon**
- **Quart Mason Jar w/ Lid and Ring**
- **Magnetic Stir Bar**
- **Magnetic Stirrer**
- **2oz Snack Cups w/ Lids**
- **Aluminum Foil**
- **Instant Read Thermometer**
- **Still Air Box, Glove box, or Flow Hood**

Directions

- Fill Mason jar with hot water.
 - Add **LME, Agar Agar Powder, Food Coloring**, then stir.
 - Add **Magnetic Stir Bar** to jar and loosely fit lid and ring. Cover lid with aluminum foil.
 - Pressure cook at 15 PSI for 45 minutes.
 - Cool to 106F before putting into still air box.
 - Ensure mixture is periodically mixed while dropping to or holding at 106F, else it will begin to congeal. This is best done using a magnetic stirrer.
 - Measure temperature from the external surface of the jar. Do not insert thermometer into agar mixture.
 - One snack cup at a time, fill approximately 1/4 full, then close with lid.
 - Stack these at least 5 tall. This helps lids be clear of condensation after cooling. Allow cups to cool before moving.
 - Allow 4 - 5 days to determine if any cups have contamination. Toss those.
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 Water	 Agar	 LME	 A.Char	 Plates
250 ml	5 g	7.5 g	~1 g	~10
500 ml	10 g	15 g	~2 g	~20
750 ml	15 g	22.5 g	~3 g	~30
1000 ml	20 g	30 g	~4 g	~40
1250 ml	25 g	37.5 g	~5 g	~50
1500 ml	30 g	45 g	~6 g	~60
1750 ml	35 g	52.5 g	~7 g	~70
2000 ml	40 g	60 g	~8 g	~80

Reference: https://www.reddit.com/r/MushroomGrowers/comments/sbqu8a/technique_diy_activated_charcoal_black_agar/