

Straw

In stage three, a fruiting substrate is prepared and inoculated. This substrate is chosen in accordance with the nutritious preferences of the cultivated species. A few commonly cultivated mushrooms fruit productively on a plain straw substrate. Including the Oyster complex, Pioppino and some Shiitake strains.

The benefit of fruiting on straw is its economic and abundant availability. The straw is shredded into 5 cm pieces for optimum surface area for the mycelium to grow on. It can then be soaked for 24 hours or 2 hours using castile soap. Some growers do not presoak their straw at all. Then it is pasteurised at a temperature above 63 degrees for 30 minutes. I typically pasteurise straw at boiling point for 45 minutes. It is then left to cool and packed into bags, jars, tubs or buckets. Now the fruiting blocks are ready for inoculation.

