

How to grow Mushroom at Home | Mushroom Farming at Home | Easy Mushroom Cultivation / Growing Method

Oyster mushrooms are one of the easiest varieties of mushrooms to grow, they are delicious to eat and also very healthy.

Rice straw preparations

Soak the rice straw in water for twenty four hours then take out the straw from the water and cut them into small pieces.

Boil the straw in water for forty five minutes to kill all micro-organisms then let the straw dry out for two hours in open air.

Mushroom seed transfer

Wash closed containers with detergent and make one hole at the top then place cotton wool tightly.

Fill half of the container with rice straw then place mushroom seeds and cover the entire container in rice straws.

Place the lid tightly and keep it in the window. Do not however, expose it into direct sunlight. In hot seasons spray water outside of the container to decrease heat in the container.

Growth of mycellium

Within a few days you will notice a whitish mycellium but wait till it covers the entire container.

Take off the cotton then make holes at the sides of the

container. When the mycellium gets moisture the mushrooms will start to grow.

Temperatures and moisture

Mushrooms require 70-90% humidity. Sprinkle water at least thrice or twice a day. Spray water at the openings of the container.

Within few days you can absorb the growth of mushrooms keep spraying water even after the growth of mushrooms