

Wine cap mushroom bed guide



Mushroom bed care

LAYERING

When making your mushroom bed at home you should build up your layers in the following order:

- Cardboard
- Woodchip
- Spawn
- Straw

Make sure to thoroughly hydrate each layer and keep them nice and thick when building up the bed.

WATERING

Making sure your mushroom bed doesn't dry out is important in maximising your chance of a good harvest. Watering regularly, especially during warmer months, will keep the mycelium hydrated - we recommend roughly every 2 to 3 days, but you should be able to tell when the substrate is looking particularly dry.

LOCATION

To prevent drying out, your bed is best situated in a corner that is at least partially shaded - under a tree or by a wall is ideal.



Identification

There are a few key characteristics to look for when harvesting mushrooms from your bed. Always double check your ID and never eat a mushroom you are uncertain about!

CAPS

The caps of mature stropharia mushrooms are about 20cm in diameter. They start wine red and fade to a straw colour with age.

GILLS

The gills are attached to the stem, starting as white before aging to dark purple. They will often have a collar (stipe) on the stem.

SPORES

If you're still unsure about the ID of a mushroom in your bed, you can take a spore print.

Remove the cap from the stem and place it with the gills facing down on some white paper over night. The spores will be a purplely brown/black.



Harvesting your mushrooms

Wine caps are best harvested before the caps have flattened out, while they still have round, curled rims.

To harvest, simply twist and gently pull the mushrooms at the base. Check for any insects before eating - especially in between the gills. We'd suggest brushing or wiping any dirt off rather than washing them under a tap to prevent them going soggy once cooked.

