

Shiitake log directions



- Store in refrigerator until ready to activate
- Submerge log in room temperature water for about 5-6 hours
- Place log on a bowl with the 4 white spore plugged holes facing upwards so the log can breathe and the mushrooms can grow under the log.
- Keep in a dark room away from direct sunlight and heat, a garage is great except in winter.
- Water under a faucet or use a spray bottle twice a day, morning/evening (1/4 cup per log)
- The log could take a few days to start the buttons and up to 10 days to pick



- Log should yield about one pound for the first use and up to 2 pounds total
- Keep watering while waiting 12-20 days for the next bloom
- Repeat above steps, please note the yield will be less
- It is a good idea to start a log every 7-10 days to keep a supply of fresh mushrooms available