

## **Enoki**

***(Flammulina velutipes)***

The Enoki mushroom is typically a cold loving species, so start your block by finding a cool room in your house that still sees some indirect sunlight.

The entire growth cycle of this mushroom up to harvest will take place inside the bag. Enoki mushrooms grow well under high CO2 environments, so we want to utilize this fact to grow as much stem as we can.

Keep a close eye on the substrate over the next days to weeks for small mushrooms emerging. Once they start forming, cut a small slit in the top of the bag near the zip tie (about 1" long).

Not only will this allow for some air exchange and keep the CO2 relatively high, but it will help maintain humidity. It would be a good idea to keep this bag enclosed in a frequently misted humidity tent as well.

Enjoy watching your mushrooms grow!

Once they have reached the top of the bag or the cap has opened up, using scissors or a sharp knife, carefully cut the bag at substrate level around the block. Gently lift the top portion of the bag up and free the mushrooms. Harvest clusters at the base, and cut off the first 1" or so of the bottom before cooking.

### **Questions?**

If you can't find what you're looking for on our FAQ section of the website, please feel free to email us with concerns, so we may address them. We also love to see what you have grown from our kits, so please feel free to share!

Good luck growing!

Thank God It's Fungi