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MRCA Mushroom Research Center Austria GmbH



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ORGANIC PIOPPINO - AGROCYBE AEGERITA - INDOOR SPAWN BAG (DIFFICULTY LEVEL 1 – BEGINNER)

For mushrooms to grow, they need the right temperature, relatively high humidity, sufficient oxygen, and only a little light. A mycelium bag (approx. 3.3 kg substrate weight) of this variety produces up to 600 g of fruit bodies in 2-3 harvest waves. The fruiting cycle proceeds as follows, whereby the times are subject to the usual fluctuations in living organisms – therefore, please check your mushrooms daily and monitor the humidity and temperature. You will receive a ready-to-use mycelium bag. These instructions describe the exact procedure from delivery to the finished mushroom.

PHASE 1: PREPARING THE GREENHOUSE

Please work cleanly—thoroughly clean your hands, the work surface, and the greenhouse.

TIP: A chlorine-based household cleaner (e.g., Danklorix) is best suited for cleaning and disinfecting the work surface and greenhouse (do not use on hands!), as it eliminates mold and bacteria (follow the product information!).

Pour some into a household spray bottle and dilute with clean tap water.

Spray the inside of the greenhouse with the chlorine solution and leave it to take effect until you can no longer smell the chlorine.

Perlite is required to achieve the high humidity levels necessary for fruiting in the greenhouse.

Moisten it thoroughly with tap water in a sieve and allow it to drain well.

Then spread it evenly over the greenhouse floor.

If the perlite dries out over time (check regularly by hand), moisten it with your household spray bottle.

Place the greenhouse in a windless but ventilated location where the temperature conditions are most suitable for the respective variety (approx. 15 °C).

Avoid direct sunlight.

PHASE 2: SETTING UP THE MYCELIA / INITIATING FRUITING

Cut the mycelium bag approx. 5 cm above the substrate block to help retain moisture and ensure that sufficient oxygen reaches the mycelium.

The temperature for inducing fruiting in Pioppino mushrooms is 10–16 °C, with very high humidity (95–100%); the temperature for fruit body maturation is between 13 and 18 °C, also with comparatively high humidity (90–95%). Oxygen must also be supplied during both growth phases.

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Now place the fruit bag in the greenhouse and close it with the transparent lid. A ventilation flap should be slightly open. Spray the greenhouse lid 2 to 3 times a day from the inside with a water atomizer (clean drinking water is best). You should also check the perlite regularly.

OPTIMAL CONDITIONS IN A PROFESSIONAL ENVIRONMENT FOR THIS PHASE:

Temperature:	10 - 16 °C CO2: < 2000 ppm
Humidity:	Humidity: 95–100% Air exchange rate: 4–8 times per hour
Duration:	7–14 days Light: 500–1000 lux

As soon as the first primordia (or 'pinheads' = small 'mini mushrooms') form, the Pioppino requires less humidity.

PHASE 3: FRUITING AND HARVESTING

From this point on, the temperature should not fall below 13 °C. The mushroom now needs around 4 to 6 days for the fruiting bodies to mature. Carefully cut the fruiting bodies as close as possible to the substrate block. It is important to remove any stem remnants remaining in the substrate, as these will otherwise be attacked by mosquitoes, bacteria, or mold.

OPTIMAL CONDITIONS IN A PROFESSIONAL ENVIRONMENT FOR THIS PHASE:

Temperature:	13 – 18 °C CO2: < 2000 ppm
Humidity:	Humidity: 90–95% Air exchange rate: 4–8 times per hour
Duration:	4–6 days Light: 500–1000 lux

After harvesting, the block must rest for about 1 week. Please keep the greenhouse and perlite moist during this time.

STORAGE OF HARVESTED MUSHROOMS:

As a general rule, gilled mushrooms keep longer if they are harvested before the so-called velum (Latin for "sail" – protects the sensitive area of spore production, the gills) breaks, i.e., before the cap has opened so far that the gills are exposed. Fresh Pioppini mushrooms can be stored in the refrigerator (+4 °C) for around 5-6 days. For longer storage, the mushrooms can be dried, frozen, or preserved.

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To **DRY** the mushrooms, place them in an airy and dry place. Hot air dryers can also be used, but please do not dry mushrooms at temperatures higher than 40 °C, as this will cause too many of the valuable vitamins and nutrients to be lost.

FREEZING is also a common method of preserving mushrooms. When preparing frozen mushrooms, they are placed directly into the hot pan while still frozen.

RECYCLING OF SPENT MYCELIUM:

The mycelium blocks can be disposed of in organic waste after the last harvest. Please dispose of the plastic bag separately with the residual waste. If you have a garden, you can pile up the used mycelium there to form a compost heap, where the substrate will be processed by natural soil organisms into valuable plant fertilizer.