

Preparation of a Small Bag with Substrate

- This protocol explains how to prepare a sterile small bag to expand the amount of mycelium with the goal of fructification, fabrication or to use it as inoculant for bigger vessels.
- **Materials for 1 bag:** Bucket that can hold 5 L (for mixing), jar with clean grain spawn, substrate, alcohol 70%, autoclavable plastic bags, gloves, distilled water (approx. 2x the dry weight of the substrate).

Overall composition			
Total dry weight	200 g		
Grain spawn	15%		
Gypsum	2%		



Ingredient	Sub. Composition	Weight	Custom quantity	
Hemp	70%	116 g	Multiplier	
Bran	30%	50 g	x	
Spawn		30 g	~	
Gypsum		4 g		
Total	100%	200 g		

Part 1: Weigh the Substrate

- Weigh the solid components and put them in the same bowl
- Add the distilled water
- Mix well, taking care of breaking down the chunks and mixing the wet substrate at the bottom
- Put the substrate in a filter bag (or an autoclavable container with air filter)







Part 2: Sterilise

- Sterilise by pressure cooking the bag for 50 minutes
- When done, allow to cool down. It may take hours, therefore squeeze it to feel the temperature in the center

Part 3: Mix In Mycelium

- If you are using grain spawn, break them down by shaking the jar, or take a sterile or flamed spoon and mix the grain in the jar
- If you are using liquid culture, with a sterile or flamed spoon mix your content well.
- Pour or spread the inoculant in the bag and seal the bag
- Let the bag roll to mix well the content

Part 3: Incubate

- Incubate for 1 to 6 weeks in the dark; check every two to three days how well the mycelium is doing and if any contamination appears
- When the substrate is completely colonised, you can proceed with the next steps











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