



Mushroom Logs FAQ

How long will my mushroom log last?

- A Shiitake log can fruit for 8 years or longer. Typically one year for each inch of diameter of the log. If you force fruit the log, they will not last as long.
- Oyster logs will typically fruit for 2 to 4 years.

When will my logs fruit (fruiting is the process of forming mushrooms)?

- Mushroom logs require a minimum of 5 months from when they were inoculated. Typically spring inoculated logs will not be ready until the following year.
- Shiitake typically take the longest from 5 - 18 months.
- Oysters range from 3 - 12 months before first fruiting.



Shiitake, Sept 2020

Shiitake Variety Wide Range 46 (this is what your log is)- Fruiting Temperatures 55-75 deg F. This variety does best under cool nights and warm days.

Shiitake: Logs typically begin fruiting 5-18 months after planting, depending on variety and temperature. If planted in the spring, the season may be long enough to provide the first shiitake in the fall following inoculation. It is not uncommon, for shiitake logs to take until the following year to produce their first mushrooms. Once fruiting begins, Shiitakes will develop when the weather conditions are ideal for that particular variety. Some varieties can be force fruited to produce shiitake even throughout the warm months. Logs often fruit for 4-8 years.

Where should I put my logs?

Logs should be placed in a shaded area outside where rain can fall on them. It is very important to make sure your logs do not dry out completely. A wooded area would be best. Do not place them in direct sunlight.

How do I care for my mushroom logs?

Mushroom logs require very little care. If placed in the correct place, it is likely you will not need to do anything except harvest your mushrooms. During a hot and dry summer, you may need to water your mushroom logs. You do not want the logs to get too dry as the mycelium (mushroom spores) could die. Water them once or twice a week during hot dry conditions.



Oyster, Sept. 2020

Helpful Information

A 2 foot oyster log should produce 2 lbs of mushrooms every fruiting, or 1 pound per linear foot.

A log is like a battery. After you harvest your mushrooms from the log you are going to want to allow it to rest for 2 months without water. At the end of the 2 months you will soak your logs for 12 hours and arrange to begin the cycle again. Your log will fruit faster during the second and third flush. You can expect around 3-5 flushes per year. The log will last 1 year for every inch in diameter, but it will not last as long if you are using the force fruit method.

Storing Mushrooms:

Once you get a log to fruit, it will probably be a lot more than you can eat in a day. You can either take a small amount of mushrooms from the log, and pick periodically throughout the week, or you can pick them all at once and store them in a paper bag in the fridge.

If you get a really big flush, you might want to dry some of them on the dehydrator. Drying them in the sun also works, and if you expose the gills to the the sunlight, the Vitamin D will increase tremendously. After they are dried, you can store the mushrooms in an airtight container. They reconstitute in warm water well, and you can use them like you would fresh mushrooms.

Do not freeze your mushrooms fresh, they will suffer cellular damage and will become mush.

When to Harvest:

Shiitake: Harvest when the edge of the mushroom is still slightly curled under.

Oyster mushroom harvesting should occur 3-5 days after you see the first mushrooms begin to form. You are looking for the cap of the largest mushroom in the group to go from turning down at the edges to turning up or flattening out at the edges.

Oyster mushrooms are a favorite for bugs in the summer. It is best to harvest a little early during warm weather. Keep a close eye on them. They will go from perfect to bad in a day.



Shiitake, June 2021



More Questions? Contact Us!

Amanda & Brian Studdard

Willow & Oak

amandakaycreative@gmail.com

636-388-1910

Sources:

<https://mushroommountain.com/growing-shiitake-on-logs/>

<https://www.fieldforest.net>