Mystic Fungi

PRODUCT MANUAL — READY TO GROW BAG

Your Ready to Grow Bag

A complete, step-by-step guide from first inspection to your last flush. No inoculation or incubation needed — this bag is fully colonised and ready to fruit.

FOR BEGINNER GROWERS · NO PRIOR EXPERIENCE REQUIRED



23-27 °C
ideal temperature

Indirect light
never direct sunlight

Fresh air
air out once pins appear

BEFORE YOU BEGIN

What's in the box

1 READY TO GROW BAG

Fully colonised and ready to fruit, with the breathable filter patch already built in and a pre-cut corner for air circulation.

2 ELASTIC BAND

Already fitted around the substrate to prevent side-pinning. Leave it in place — don't remove it.

3 RESEALING STICKER

Closes the pre-cut corner again after each air exchange, once the first pins appear.

YOU WILL ALSO NEED

Cleaning supplies
antibacterial soap and disinfectant spray

Clean scissors
for the harvest cut

CHECK YOUR BAG BEFORE YOU START

Healthy

White to yellowish-white mycelium across the substrate, and an intact bag.

White Yellowish

Stop — do not activate

Unusual green, black, red or pink growth, or a damaged or torn bag.



Green Black Red Pink

Leave the elastic band in place

The band around the substrate keeps its shape and helps prevent side-pinning — don't remove or loosen it.

If you see unusual growth

Keep the bag closed, take a few clear photos and contact Mystic Fungi support. Please do not try to clean or rescue it.

BEFORE YOU BEGIN

Clean hands, ideal conditions

Two minutes of cleaning and the right spot decide most of the outcome.

Wash your hands, clean the surface

Wash hands and forearms with antibacterial soap and disinfect the work surface — every time you handle the bag. Tie long hair up and keep draughts out. Sterile gloves and a face mask add extra protection.

TEMPERATURE

23–27 °C ideal

Keep it steady. If your room runs cool, use a heat mat.

Never exceed 27 °C

LIGHT

Bright indirect light

Never direct sunlight. No daylight in the room? Use a grow light.

BEFORE PINS APPEAR

Keep the bag closed

Do not open or vent the bag before pins appear — the sealed bag holds the humidity it needs.

FRESH AIR

After the first pins

Start fresh-air exchange only once the first pins appear — see step 2.

Why cleaning matters

Unclean hands, surfaces or tools are the most common cause of contamination — and a contaminated bag cannot be saved.

OVERVIEW

From bag to harvest at a glance

Four stages, one grow. The detailed steps follow below.



1

Inspect & activate

Check the bag, then place it in a bright, indirect spot at 23–27 °C.



2

Air at first pins

Peel back the sticker over the pre-cut corner to let fresh air in.



3

Let it grow

Place it in a suitable spot and let the magic happen.



4

Harvest

Harvest when the veil tears, then reseal for a second flush.

Estimates only — every grow develops at its own pace.

Follow the bag, not the calendar.

1 Inspect & activate

This bag is pre-colonised and needs no soaking — it's ready to begin fruiting straight away.

- Clean the table and wash your hands and forearms with antibacterial soap.
- Inspect the bag: healthy mycelium is white to yellowish-white, and the bag itself is undamaged.
- Place the bag, unopened, in a bright spot with indirect light, at a steady **23–27 °C**.
- Do not open or cut the bag yet — it stays sealed until the first pins appear.
- Leave the elastic band around the substrate in place — it helps prevent side-pinning.

⚠ **Do not open the bag too early**

Opening or venting before pins appear lets humidity escape and slows the grow. Wait for the first pins.

2 Air at the first pins

Once tiny knobs (pins) appear on the surface, the bag needs fresh air to develop them into mushrooms.

- Clean your hands, forearms and the work surface again before you touch the bag.
- As soon as the first pins are visible, peel back the resealing sticker over the pre-cut corner to let fresh air in.
- Press the sticker back over the opening between air exchanges — aim for 1–3 short air exchanges a day.
- Leave the elastic band around the bag in place — it helps prevent side-pinning.
- Keep the bag in the same bright, indirect spot at 23–27 °C.



☆ **Good to know**

Short, frequent air exchanges work better than leaving the corner open — resealing between exchanges helps the bag hold onto its humidity.

3 Let it grow

From here the mushrooms need air and light, not water — avoid handling the bag more than necessary.

HANDLING

Keep disturbance minimal

Every unnecessary touch raises the risk of contamination — leave the bag alone between checks.

LIGHT & TEMPERATURE

Bright, indirect, 23–27 °C

Never direct sunlight or heat sources — both dry out and kill the mycelium.

Until ready to harvest

Follow the bag, not the calendar.

4 Time to harvest

Clean your hands, forearms and surface again before you open the bag.
Then look at the caps.

- Harvest when the **veil starts to tear** and the cap is opening — before it is fully open.
- Carefully twist and pull the mushrooms off the substrate.
- To harvest, cut the whole top off the bag for full access rather than working through the small vent corner.
- After harvesting, close the cut opening with a clip or tape to prepare the bag for a second flush.



TOO EARLY

Veil intact

Veil still intact under the cap — leave it to grow.

PERFECT

Veil tearing

Veil beginning to tear or recently torn, cap opening.

LATE

Cap fully open

Cap fully open — spores may begin to drop.

⚠ **Do not wait too long**

Once caps are fully open they release spores. Heavy spore release leaves a dark deposit inside the bag.

5 Next flush

When a flush is finished, a resealed bag can produce another one. Later flushes are often smaller.

- Clean your hands, forearms and surface, then remove every remaining mushroom stump from the substrate.
- Close the cut opening with a clip or tape, pressing out excess air so humidity is retained.
- Return the bag to the same bright, indirect spot at 23–27 °C and let it grow again.
- Repeat steps 2 to 4: vent slightly if needed, let it grow, harvest.

⚠ **When to stop**

Continue only while the substrate still looks healthy. Stop as soon as contamination appears or the substrate clearly deteriorates, and discard it.

REFERENCE

What normal growth looks like

Every bag runs at its own pace. Use these stages to recognise where yours is — what you see matters more than what day it is.



STAGE 1

Fully colonised

White, slightly fuzzy mycelium across the whole substrate. This is how the bag arrives — it's already normal.



STAGE 2

First pins

Small pale knobs appear near the vent. Peel back the sticker now and start daily air exchange.



STAGE 3

Mature mushrooms

Full-size mushrooms with the veil under the cap tearing. Ready to harvest — see step 4.

☆ **Nothing happening yet?**

Slow starts are common. Check the temperature and light, then give the bag more time. Patience is key — nature takes its time.

TROUBLESHOOTING

Something looks wrong

Find what you are seeing on the left, then do what is on the right.

Slow growth, or no growth	Check the temperature and light, then give the bag more time. Follow the bag, not the calendar.
Too little fresh air	Misshapen or stalled mushrooms usually mean too few air exchanges. Air the bag out slightly longer each time rather than leaving it open.
Mushroom deformation	Typically caused by insufficient air exchange or overly humid conditions around the vent.
Pins form but don't mature	Increase the light, air out a little longer each exchange, and verify the room temperature is 23–27 °C.
Direct sunlight or heat	Move the bag out of the sun and away from radiators. Stay at or below 27 °C.

NEVER DO THIS

No direct sun or heat

Direct sun and hot rooms dry out and kill the mycelium.

Don't open before pins

Opening or venting the bag before pins appear lets too much humidity escape.

Don't over-handle the bag

Unnecessary handling raises the risk of contamination transfer.

Don't remove the elastic band

It keeps the substrate's shape and helps prevent side-pinning.

⚠ **Suspected contamination**

Keep the bag closed. Take clear photos and contact Mystic Fungi support. Please do not try to clean or rescue a contaminated bag.

NEED MORE HELP?

Tools and support

Useful resources and personal support for your grow bag.

Dosage Calculator

Use the calculator to work out a measured amount.

24high.com/en/magic-mushroom-calculator/

Still unsure?

Have questions about your grow bag, delivery, or possible contamination?
Our support team is happy to help. Contact us at:

Support@24high.nl