

Pleurotus ostreatus ([Jacq.](#) ex [Fr.](#)) [P.Kumm.](#) (1871)

Strain: BRAT

Common name: Grey Oyster Mushroom



Overview

Good cultivation at temperatures up to 21°C and rapid production of numerous fruitbodies in clusters.

Characteristics:

Numerous clusters of primordia appear 5-7 days after the spawn run period is complete. The diameter of the carpophores, the fruitbody quality, and the intensity of the colour are inversely proportional to the cultivation temperature and light levels.

Origin	Bratislava	
Recommended Substrate	hardwood / chopped cereal straw / straw pellets/ coffee grounds	
Heat Treatment	bulk pasteurisation: temp. in centre substrate minimum 4 hours at 62 °C; sterilisation @ 121 deg.C. 15psi—1 hour per kg of wet substrate	
Cold Pasteurisation	6 hours minimum immersion with pH>9	
Inoculation	mix with minimum 2% spawn, optimum 10-20%	
Recommended Bag	PE or HDPE, micro-perforated or perforated every 10- 15 cm	
Substrate Size	<i>diameter:</i>	maximum 35 cm
	<i>length:</i>	unlimited, 75cm to 1m recommended
Incubation (spawn run)	<i>room temperature:</i>	18-24 °C
	<i>substrate temperature:</i>	25-30 °C
	<i>duration:</i>	12-14 days
Fruiting Initiation	<i>temperature:</i>	15-21 °C
	<i>relative humidity</i>	90- 95 %
Fruiting Conditions	<i>room temperature:</i>	(12) 15-21 (25)°C
	<i>relative humidity:</i>	85%
	<i>CO₂ concentration:</i>	less than 1000 ppm
	<i>light:</i>	800- 1500 lux
Flushes	<i>number:</i>	2-3
	<i>interval:</i>	8-10 days
	<i>between flushes:</i>	relative humidity increase up to 90-95 %
Total Production Cycle	2-5 months	
Average yield	200 to 250 g saleable mushrooms per kg fresh substrate	