

Translations:Champignon Inoculation d'une culture liquide/155/en

- Heat water in your saucepan over low heat, you can add coffee grounds (maximum 1/3 of the volume of the substrate and maximum three days) to this water!
- Take a container and fill it with hardwood sawdust and/or straw.
- Take your thermometer and wait for the hot water to reach 75°C (pasteurization).
- Fill your substrate bag with this water and reheat water on low heat.
- Preheat your oven to 75° if you find that your container of substrate is too large for your pan!
- Take your thermometer and measure the water temperature, it should never exceed 93°C!
- To know if your substrate is well moistened, take a good handful of it in your hand and squeeze it. It should come off on its own and not stay in a ball. For a better understanding, we invite you to watch the tutorial video "Wet your substrate well!"
- Close your container (using wooden clothespins in the case of a bag).
- Immerse your container in water, leave it covered for 2 hours and take the water temperature every half hour (<93°C) // Place your container in your oven at 75°C for two hours !
- Let them cool overnight and keep them closed.