

# Translations:Champignon Inoculation d'une culture liquide/64/en

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- Follow step 1 of this tutorial.
- Boil water in your pan.
- Take your previously prepared jar (see step 2), fill it with boiled water and unrefined beet sugar (volume 4% of the volume of water). Close your jar, cover it with aluminum foil, emphasizing the opening area of the lid.
- Fill your pot with water again and boil it.
- Place your wrapped jar in your saucepan and leave it covered for 2 hours (sterilization).
- In your kitchen, turn on your hood and clean your worktop with alcohol.
- Place tealights all around your work area.
- Light the candles and take your syringe of liquid mycelium out of the refrigerator, clean (alcohol 70°) and place it in the center of the work area.
- Take your syringe and needle out of their bag. Insert the needle.
- Take your jar of liquid culture, clean the outside of this jar with 70° alcohol and place it in your work area.
- Take two sterile compresses and soak them in alcohol.
- Place the needle of your syringe on the flame of one of the candles and wait for the tip to turn red.
- Then place it between the two compresses soaked in alcohol.
- Completely empty the mycelium from your syringe into your jar.
- Wrap your jar with aluminum foil, fabric or paper
- Place it in an environment at 20°C and wait about two weeks. You can shake your jar so that your mycelium spreads even more and take the opportunity to see its evolution



Watch out for the light! Do not expose the mycelium to light during the incubation phase