SOUL MYCOLOGY

The DubTub Kit

COMPLETE STEP-BY-STEP GROW GUIDE

A clean, beginner-friendly path from inoculation to harvest for approved gourmet mushroom cultures.

A compatible culinary mushroom culture and sterile needle are required separately and are not included in this kit.



START CLEAN. READ FIRST.

Read the entire guide before opening sterile supplies. Clean technique at the beginning protects the whole grow.

GROW • LEARN • ENJOY

STAGES 1-2

Prepare + Inoculate

Set up a clean workspace, then introduce the culture through the correct port.

BEFORE YOU OPEN ANYTHING

- Close windows; turn off fans and air purifiers.
- Disinfect the work surface and gather every item.
- Wash hands and forearms; put on a mask and clean gloves.
- Keep pets, drafts, and unnecessary movement away.

BLACK PORT = INJECTION

WHITE PATCH = FILTER

Never inject through, wet, tape over, or block the white filter patch.



INOCULATION STEPS

1. **PREPARE SYRINGE**
   Gently distribute the culture as directed. Attach a new sterile needle without touching its tip.
2. **CLEAN THE PORT**
   Scrub the BLACK injection port with alcohol and let it air-dry. Do not touch or blow on it.
3. **INJECT SLOWLY**
   Insert through the center of the black port and use the amount recommended for your separately obtained culinary culture. Extra liquid can over-wet grain.
4. **STORE UPRIGHT**
   Remove the needle, dispose of it safely, and leave the sealed bag upright with the filter unobstructed.

AFTER INJECTION

Little or no visible change for several days can be normal. Do not open, reinject, repeatedly squeeze, or shake the bag early.

PRE-USE STORAGE

Keep sealed supplies cool, clean, dry, and out of direct sun. Do not freeze. Use fresh supplies as soon as practical.

STAGES 3-4

Colonize, Break + Confirm

Judge readiness by healthy appearance and coverage, not by a rigid calendar.



25-35%: BREAK + SHAKE



100%: READY TO MIX

COLONIZATION CONDITIONS

- Use the temperature recommended for your variety; about 68-75°F suits many common gourmet cultures.
- Keep out of direct sun and away from heaters, cold floors, and large temperature swings.
- Indirect ambient light is fine. Keep the white filter patch dry and unobstructed.
- White growth may be wispy, rope-like, dense, or cottony depending on the species.

BREAK + SHAKE

- At roughly 25-35% white coverage, massage firm growth into loose kernels without opening the bag.
- Mix colonized kernels through the entire bag, including corners, then reshape into an even block.
- The bag may look less white afterward. Let it recover undisturbed; one well-timed mix is usually enough.

READY CHECK

Move on when no large tan patches remain, white growth is evenly distributed, the bag feels cohesive, and no suspicious color, slime, or foul odor is present.

STOP SIGNS

Green, black, pink, red, or vivid orange growth; greasy or mushy grain; a sour or rotten odor; bag damage; or a saturated filter. Keep sealed and contact support.

STAGES 5-6

Mix + Colonize the Tub

This is the highest-exposure stage. Work cleanly and avoid unnecessary delays.



MIX GRAIN + SUBSTRATE

1. **PREPARE**
   Close windows, turn off fans, disinfect the surface, wash up, and use a fresh mask and clean gloves.
2. **BREAK GRAIN**
   Massage the still-sealed colonized block into individual kernels or small pieces.
3. **COMBINE**
   Place substrate in the clean bottom tub. Mix grain evenly through the substrate, including edges and corners.
4. **LEVEL**
   Create an even layer. Tidy the surface gently without crushing or heavily compacting it.
5. **CLOSE**
   Use the normal lid on the bottom tub. Save the inverted second tub for fruiting.
6. **WAIT**
   Leave mostly closed until the surface is fully or nearly fully colonized and shows steady healthy white growth.

MOISTURE

The supplied substrate should already be hydrated. Do not add water while mixing unless support specifically directs you. Fine surface beads are good; puddles are not.

DURING TUB COLONIZATION

Avoid repeated opening or scheduled misting when moisture is already adequate. Premature fresh air can dry the surface and slow colonization.

STAGE 7

Create Fruiting Conditions

When the surface is ready, invert the clean second tub on top to create the DubTub chamber.



FOUR FRUITING SIGNALS

LIGHT

About 12 hours on / 12 hours off using indirect daylight or a basic light. Avoid hot direct sun.

HUMIDITY

Aim for roughly 80-95% RH unless your species needs a different range. Surface conditions matter more than one digital reading.

FRESH AIR

Lift the upper tub and gently fan for a brief exchange 1-3 times daily, adjusting to the variety and room.

SURFACE

Maintain tiny glistening droplets. Mist only when drying begins; avoid puddles and direct heavy spray.

DAILY RHYTHM

LOOK → MIST IF NEEDED → FAN → REPLACE TOP

Increase fresh air if stems stretch or caps remain unusually small. Increase humidity if the surface repeatedly dries. Make small adjustments and observe the response.

STAGE 8

Pins, Harvest + Later Flushes

Once pins form, observe the mushrooms at least morning and evening; growth can accelerate quickly.

WHEN PINS APPEAR

- Maintain humidity and continue regular fresh-air exchange.
- Mist walls or above the tub only when needed; do not blast delicate pins.
- Keep the inverted upper tub seated securely while providing adequate airflow.
- Follow your gourmet species' harvest cue rather than one universal cap shape.



HARVEST CLEANLY

1. **CHOOSE THE CUE**
   Harvest at the maturity stage recommended for the species you are growing.
2. **REMOVE**
   With clean hands, grip near the base and twist gently, or cut with sanitized scissors or a knife.
3. **TIDY**
   Remove loose mushroom debris without digging deeply into the substrate.

ANOTHER FLUSH

After harvest, restore moisture using the rehydration method appropriate for your species, then return to fruiting conditions. Later flushes may be slower or smaller.

FOOD SAFETY

Consume only correctly identified culinary mushrooms grown from an approved culture. Discard mushrooms that are spoiled, slimy, foul-smelling, or uncertain.

QUICK REFERENCE

Troubleshooting + Support

Most problems are easier to diagnose before the bag or tub is opened or heavily disturbed.

WHAT YOU SEE

NO VISIBLE GROWTH YET

Allow more time if the bag smells normal and conditions are stable. Verify that the culture entered the black port and the filter remains open.

BAG LOOKS LESS WHITE AFTER MIXING

Usually normal. Broken mycelium needs time to reconnect. Leave it undisturbed and watch for renewed white growth.

EXCESS CONDENSATION

Small droplets can be normal. Move away from heat swings. Do not open the bag merely to release moisture.

DRY TUB SURFACE

Mist lightly from above or onto the walls, then replace the upper tub. Avoid soaking pins or creating puddles.

TALL STEMS / SMALL CAPS

Often a fresh-air signal. Increase brief air exchanges gradually while protecting surface moisture.

BRIGHT COLOR, SLIME, OR FOUL ODOR

Keep sealed, isolate from other grows, take clear photos, and contact support before opening or discarding.

FOR THE FASTEST HELP

Send Soul Mycology your order information, inoculation date, room temperature, clear well-lit photos, and a short description of what changed. Keep questionable bags sealed.

CORE TARGETS

Break + shake: 25-35%
Mix substrate: 100%
Fruiting RH: 80-95%
Light: about 12 / 12

LEGAL GOURMET SPECIES ONLY

Never consume mushrooms you cannot confidently identify.