INTRODUCING THE BELLA BORA STILL AIR BOX

So, what is it exactly?

The Bella Bora Still Air Box helps home scientists create an industry-grade workstation. It provides you with more working space than you will probably ever need. Beyond that, you can use it anywhere you desire while also being easy to pack, carry, and 100% reusable, so you can keep growing and growing as much as you wish.

Our patent pending armhole design allows users to pick their own gloves for maximum precision and cleanliness. It also closes itself after use — creating a true still air environment when not in use.

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INOCULATION AND COLONIZATION

This first and most important step is to ensure that you're getting your mushroom strain from a reputable source.

You should select a strain with robust growing genetics, as this will control your mushroom's resistance to contamination, growth rate, and yield. You will need a spore syringe or a live liquid culture syringe at this stage.

How To Make Your Alcohol Flame

Wipe down **ALL** the lids and grain spawn bags with disinfection wipes to maintain a high level of sterility.

Spray the air with Lysol & shut all windows and doors to reduce drafts. This will furthermore help to maintain a sterile environment.

Next, make sure the freshly bought spore syringes are nice and clean. Generally, they are sterile once they go into a packet. However, we need to make sure of this through further sterilization steps.

- Flame the needle until it is RED hot.
- Allow the needle to cool for about 2 minutes.
- Now shake the syringe vigorously to disperse the microscopic spores/mycelia in the water solution.

Now, you can push the sterilized needle into the holes in the lid. Do this at an angle until the needle hits the glass and push down gently on the syringe plunger.

When you see liquid coating the cake, stop, pull the syringe out and innoculate the other cakes. Shake the syringe up and down each time.

Knowing how much liquid you should dispense into each jar or bag will depend on the concentration of your mushroom syringe and the strain you are using. However, as a general rule, the more liquid you dispense, the faster your grains will colonize.

Many cultivators stick to 1 to 3 ml (cc) depending on the quantity of grain you are inoculating.

1 ml should be suitable for a quart-sized jar, while you can inject up to 3ml for a larger grain bag. Since you have already adjusted the water content of your grains, you do not want to dispense too much liquid and have standing water within the vessel. This will make your grains go sour.

If you are doing more than one jar or bag at a time, sterilize the needle & allow it to cool in between sessions. This will reduce the chance of any cross-contamination that you could have avoided.

In the end, the more careful and clean you are in the procedures, the better your chance of getting completely healthy colonization.

Label the inoculated grain with the mushroom used and the date you did this. The date helps determine colonization times.

For example, if the grain is not colonized, consider tossing it after a month in the incubator. Sometimes the moisture inside the grain is not suitable for your mycelium to colonize; this can be due to either too wet or too dry conditions.

After five days, if you don't see any tiny cotton-like mycelium growths appearing, simply reinoculate. At this point, **no** pressure cooker procedure is required. Just remember to sterilize the needle with a flame to red hot in between sessions. You can also use a separate needle for each jar to avoid cross-contamination.

Once the grains are inoculated, place them in their cozy, warm, and dark incubator. Then, flame the needles red hot **again**, put on the needle guard, and place in the fridge. The spore syringe will last 6 months and a year in the refrigerator. In these ideal conditions, the fungus will colonize the grain in about 3-4 weeks. Remember to keep the grains in a dark and warm place.

OPTIONAL TOP TIP

You can shake your grain when the mycelia have colonized 70% of your grain. This disperses the mycelia amongst the uncolonized grain and will speed up the colonization process.

Once your grain is fully colonized, you can transfer it to a bulk substrate.