

Oyster Strain Chart

Seasonal Fruiting of Oyster Mushrooms on Logs

Resource Type	Strain Name	Image	Fruiting Temperatures*	Additional Details	Spring			Summer			Fall			Winter				
					3	4	5	6	7	8	9	10	11	12	1	2		
Log and Substrate (such as straw) • Versatile, these strains work well in both substrates and in logs. • When oysters are grown on substrate they tend to be more predictable. Temperature and humidity are easily controlled indoors, therefore those seeking to grow oysters for weekly markets should grow oysters on substrate instead of on logs. • When growing outdoors on logs, fruiting depends completely on environmental conditions. We see higher overall mushroom production using the totem method for inoculation verses the drill and fill method.	Golden		60-85°F	• More vibrant when exposed to more intense lighting. • Slowest spawn run, be sure substrate is well treated, and use a high inoculation rate.														
	Pohu		55-85°F	• Prolific strain that is a suitable choice for experimentation on various substrates. • Produces large parchment colored delicate clusters that are more sturdy in later flushes.														
	Italian		50-70°F	• Delayed pinning indoors on substrates during hot months, may need to move into fruiting area once colonized. • Produces thick capped brown clusters with short tender white stems.														
	Grey Dove		45-70°F	• Large vase shaped clusters with multiple mushrooms • Thick caps hold up well in storage and shipping • Prolific, fast spawn run. • Blue pins become grey with maturity, white stem.														
Log Only • These strains fruit in low temperatures that are not usually present in indoor grow rooms, therefore they are considered to be log only strains. • Growing on substrates indoors would be completely experimental, no results guaranteed.	Blue Dolphin		32-45°F	• Requires near freezing temperatures to initiate fruiting. • Produces large hearty caps deep blue in color fading to dark grey.														
	Polar White		45-55°F	• Has beautiful pure white hearty clusters. • Flavorful and crisp texture.														
	Kira		40-60°F	• Has adapted to a wide range of woodtypes with multiple fruiting across the season. • Most fruiting occurs in the spring and fall.														
Substrate Only • Pink is a great strain for substrates, but has been successfully cultivated on palm tree logs. • King can be grown on straw (results vary), but it does much better on a sterilized substrate.	Pink		65-85°F	• Spawn should not be refrigerated for more than five days as it is cold sensitive. • Fastest spawn run on substrates. • Mushrooms have short shelf life.														
	King		55-65°F	• The entire mushroom is edible including the stem. • Prefers a cooler environment for fruiting, as listed to left.														

Indicates the time when mushrooms are MOST LIKELY to fruit naturally on logs 

Oysters grown on substrates indoors can fruit all year round if the temperature and humidity are properly controlled. Strain adjustments may need to be made when control of these factors is limited.

Please Note: Oyster mushrooms usually do not respond to cold water soaking for force fruiting, such as Shiitake logs.

*Fruiting temperatures are a general range