# Oyster Strain Chart

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| Log and Substrate (such as straw)    | Golden      | ![Golden](image) | 60-85°F                | • More vibrant when exposed to more intense lighting.  
• Steepest spawn run, be sure substrate is well treated, and use a high inoculation rate.

|                       | Pohu        | ![Pohu](image) | 55-85°F                | • Profit 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     | ![Italian](image) | 50-70°F                | • Delayed penning indoors on substrates during hot months, may need to move into fruiting area once colonization.  
• Produces thick capped brown clusters with short tender white stems.

|                       | Grey Dove   | ![Grey Dove](image) | 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               | Blue Dolphin| ![Blue Dolphin](image) | 32-45°F                | • Requires near freezing temperatures to initiate fruiting.  
•Produces large hearty caps deep blue in color fading to dark grey.

|                       | Polar White | ![Polar White](image) | 45-55°F                | • Has beautiful pure white hearty clusters.  
• Flavorful and crisp texture.

|                       | Kira        | ![Kira](image) | 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        | ![Pink](image) | 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        | ![King](image) | 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

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**Additional Details**

- **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 oyster 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.

- **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.

- **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.