

See mushrooms grow

How fast do mushrooms grow?



Watch the time-lapse video of how the Pioppino mushroom has grown in the plastic sphere over the past few days.

We grow the fungal culture on a sawdust substrate block (the white lump) which contains the mycelium. With the right amount of moisture and warmth, the fruit bodies grow (Fig. 1).



Fig. 1: Fruit bodies of the Pioppino.

The sawdust substrate block is replaced every five to ten days. If the current mushroom is small, you can still see pictures of the previous culture in the time-lapse video. The pictures are taken every five minutes until NOW.

The Pioppino is edible. Its taste is similar to the taste of chestnuts. It is also called black poplar mushroom and likes to grow on poplar trees or other deciduous trees. The Pioppino needs warmth and can often be found in Italy – in Germany it is only common in wine regions.