

MYCO2 AIR bags are MYCOLOGICAL carbon dioxide generators that use no electricity or fuel! No bottles to refill or wires to worry with. MYCO2 AIR bags are easy and reliable. MYCO₂ AIR bags are easy to use. [There is NO need to hang MYCO₂ AIR bags above your crop.](#) Just put them in among or near your plants. [Do not open the bag or remove the white filter patch.](#) This filter patch keeps contaminants out of the bag but allows CO₂ to pass through and out into your grow area. The bags are waterproof so they can be set inside your grow tray or you could place them near your circulation fan (see images below).

USE RECOMMENDATIONS

Below are recommendations for grow tents or similar sized grow rooms to reach optimal CO₂ levels. These are just recommendations as there are several variables you must consider when determining how many MYCO₂ AIR bags you will need. These considerations include ambient CO₂ levels, tent/room size, and amount of vegetation using up the CO₂.

Up to 400 watt light in a 4x4 tent - 1 bag

600 watt light in a 4x4 or larger tent- 2 bags

1,000 watt light in a 5x5 tent- 3 bags

We recommend replacing your MYCO₂ AIR bags every 3-4 months. **When MYCO₂ AIR bags are done producing CO₂ for your growing needs they can be fruited to produce nutritious Shiitake mushrooms. See "About MYCO₂AIR" link to the left for further instructions.** To dispose of simply compost the contents of the bag.





LEARN HOW TO FRUIT SHIITAKE MUSHROOMS WHEN YOU'RE DONE USING YOUR MYCO2 AIR BAG FOR CO₂ PRODUCTION:

When MYCO₂ AIR bags are finished producing CO₂ for your growing needs they can produce nutritious Shiitake mushrooms for you to enjoy. To stimulate the MYCO₂ AIR block to fruit mushrooms place it into the refrigerator overnight. When you remove the block from the refrigerator take it out of the bag and rinse the block under COLD water. The block will be covered with a dark fluid and will continue to produce small amounts of this fluid during the fruiting cycle. Place the block in a covered container such as a propagation tray with a clear dome. This will allow the humidity to remain high around the block and light to reach the block. Put the setup in a cool area (60-70°F) that can receive ambient light, such as on a basement floor. The colder the area the better but don't go below 55°F. Mist or spray the block several times daily with COLD water and return to the dome. Mushrooms should begin to fruit in 7-14 days. Continue watering the block daily until the mushrooms are ready to harvest. After harvest the block can be fruited a second time. Simply remove all the mushroom stumps by cutting them off and placing the block in a warm, dry area for 5 days so it can dry out. After the resting period soak the block in COLD water 1-2 days. Soak the block so it is completely submerged in water. Placing a plate over the block or a milk jug filled with water will help it stay submerged. After the block has soaked return it to the dome to begin the cycle again. After your second or even third fruiting you can compost what's left of your MYCO₂ AIR block.