










The Fungal Thermostat: A Seasonal Guide to Mushroom Fruiting Temperatures

Peak Heat Tolerance (32°C)
Golden Oyster and Pink Oyster mushrooms exhibit the highest temperature tolerably ranging in this group, fruiting successfully up to 32°C








SUMMER FRUITING

 Golden Oyster 20 - 32°C	 Pink Oyster 19 - 32°C	 Reishi 21 - 26°C	 Shiitake LE3782 18 - 25°C	 Chicken of the Woods 18 - 25°C	 Shiitake Straw LE75 18 - 24°C	 Lions Mane 18 - 24°C	 Indian Oyster 18 - 24°C	 Turkey Tail 18 - 24°C
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Narrow Window (18°C - 21°C)
The Grey Oyster has a very specific and narrow fruiting window compared to its summer cousins.

TRANSITIONAL FRUITING





These mushrooms prefer the mild conditions of spring and autumn, with optimal ranges generally falling between 13°C and 21°C.

 Grey Oyster 18 - 21°C	 Chestnut 17 - 21°C	 Agrocybe 14 - 20°C	 Elm Oyster 14 - 20°C	 Maitake 13 - 18°C	 Nameko 13 - 18°C	 Shimeji (Brown & White) 13 - 18°C
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The Coldest Threshold (8°C)
The Grey Oyster has a very specific and narrow fruiting window compared to its summer cousins.

COLD-WEATHER FRUITING

Specialized species that require a "cold shock" or sustained low temperatures between 8°C and 18°C to produce fruit.

 Elf 12 - 18°C	 King Oyster 12 - 16°C	 Blue Oyster 8 - 12°C	 Shiitake (Cold)
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