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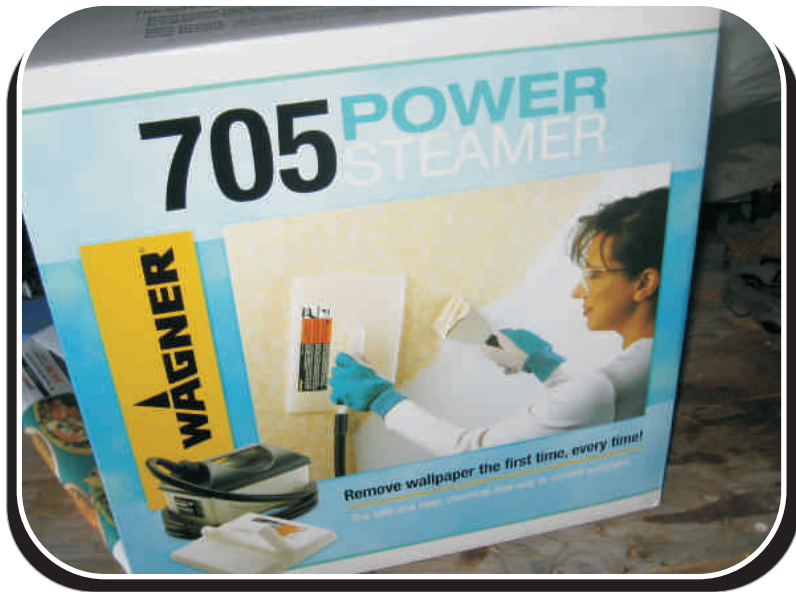
# **Sandman's Steam Pasteurization Method**

v1.0

## **You will need:**

**Burlap bags full of hydrated substrate  
55 Gal Drum or other vessel  
Wagner 705 Wall Paper Steamer  
3 Barbecue racks  
A few Bricks and a zip tie**

**Greetings! This document describes an easy steam pasteurization method for bulk substrate. This is done by suspending the substrate in a steam bath for several hours. We use a 55 gal drum for the steam vessel here, but you can use something else like a cooler or something. Why would you want to do that though? Go big!**



**Acquire a Wagner 705 model power steamer from local hardware store. Lowes has them for one. This thing is great!**



**Prepare your steamer for use by hacking the end fitting off. Something rubbery in there melted on mine and clogged the end when I tried using it "stock". I used a 2 handed machete by Cold Steel here.**



**Prepare your drum by drilling an approx 2" hole with a hole saw. This will be the only space for steam to escape here, and is also where we feed the steam hose into.**

**You may notice my drum has been wrapped with foil insulation held in place with duct tape. I recommend this because it aides in keeping the temps up.**



**Here she is ready to play.**



**Feed the hose through the hole with plenty of slack so you can attach it to the bottom of a barbecue rack. Stick the rack on top of a few bricks spaced out to allow good steam flow. I also wedge something between the steam output hose and the rack to angle the hose downward so it isn't blowing directly on the bottom row.**

**Let it heat up by plugging the steamer in now.**



**After steam starts to flow you can start loading up your hydrated sacks of substrate. Leave plenty of space around all sides for steam penetration. Place another rack on top of each row.**



**Alternate the placement 90 degrees for each row.**



**Load her up, you know she likes it to the hilt.**



**Place the lid on and allow it to fill with steam. It usually takes about 30 minutes for the contents to get to pasteurization temps. I drilled a small hole big enough for a thermostat probe to squeeze through in the middle of the drum straight through the insulation in one spot to be able to probe the temps while its running. I have found this to be unnecessary because this thing stays full of steam which is the perfect temp for pasteurizing.**

**You want to pasteurize for 2-3 hours. This will require you to refill the steamer once. After about 1 hour and 20 minutes you can pull the plug and refill it with water so it doesn't run dry and then re-plug in for the last stint.**

**Then just unplug it and let it cool for a while before opening. After cooled you are ready to roll baby.**

