

Hydroponic Cultivation:

Practical Tips and Care Advice

Step by Step:

1. Seedling

- Sow the seeds in, for example, peat plugs in the greenhouse. Note which crops you have sown to help everyone remember.
- The seeds need to germinate for 1-2 weeks until they have started to form small seedlings ready to be placed in the system. When the first two pairs of leaves appear, it's time.
- Cuttings can also be placed directly in the cultivation wall.
- Ensure that the plugs remain moist while the seeds germinate and until they are ready to be planted in the cart.

2. Prepare the plant containers

- Clean the plant containers and lids if you have cultivated in them before.
- Fill with water and nutrients according to the dosage on the package.
- Measure so that the pH value is around 6.0, see the plant schedule for specifications.
- Connect the LED lamps to a timer with a 24-hour cycle of 12 hours of light and 12 hours of darkness.
- Ensure that the water bubbles easily/drips through all plant containers.

3. Place the plants

- Plant the plants in the system so that the roots are submerged in the water.
- Ensure that the plants are securely attached and that the roots receive enough oxygen. The need varies depending on the plant; signs of oxygen deficiency are yellowed leaves and poor growth.
- Place caps on empty tubes so that light does not penetrate down into the water.
- Mark which plants you are growing to know how to care for them.

4. Care - to do

- Check on the cultivation twice a week.
- Measure pH and nutrient levels in the water.
- Adjust with additives if the levels are too high or too low.
- Check that the pump is running and that the water level is correct, top up more water as needed.
- Temperature and humidity affect growth. Experiment to find out which plants thrive best with you.
- Fill in the cultivation log.

5. Harvest

- Harvest the plants as they mature. Note which plants yield the most harvest.
- Prepare gardening tools such as knives and scissors.
- Get baskets or boxes to collect the harvest.
- Store the harvest appropriately depending on the plant.
- Enjoy your freshly harvested greens.

Plant specification:

Please follow the recommendations below, but also remember to experiment to find what works best for your cultivation. Living plants don't always behave as expected, and many will thrive even if you don't follow all the rules. Testing and learning more are part of the fun of gardening. And of course, there are other crops besides these. Good luck!

Plants	EC	PH	Water temp	Room Temp	Light Duration	Light space from plant	Plant Space
Green Lettuce	0.8 - 1.2	5.5 - 6.5	16 -24°C 60-75°F	20 - 24°C 68 -75°F	10 Hours	30cm 12"	30 cm center or 15`` off center
Red Lettuce	0.8 - 1.2	5.5 - 6.5	16 -24°C 60-75°F	20 - 24°C 68 -75°F	10 Hours	30cm 12"	30 cm center or 15`` off center
Mini Kale	1.8 - 3.0	6.0 - 7.5	16 -24°C 60-75°F	7 - 30°C 45 -85°F	12-16 Hours	35cm 14"	30 cm center or 15`` off center
Kale	1.8 - 3.0	6.0 - 7.5	16 -24°C 60-75°F	7 - 30°C 45 -85°F	12-16 Hours	35cm 14"	30 cm center or 15`` off center
Swiss Chard	1.8 - 2.3	6.2 - 7.0	13 -24°C 55-75°F	13 -24°C 55-75°F	8-10 Hours	35cm 14"	30 cm center or 15`` off center
Pak Choi	1.5 - 2.0	5.5 - 6.5	16 -24°C 60-75°F	20 - 24°C 68 -75°F	10 Hours	30cm 12"	30 cm center or 15`` off center
Celery	1.8 - 2.4	6,5	16 -21°C 60-70°F	16 -21°C 60-70°F	10- 14Hours	35cm 14"	30 cm center or 15`` off center
Mint	2.2 - 2.6	6.0 - 7.0	16 -21°C 60-70°F	16 -21°C 60-70°F	12 - 16 Hours	30cm 12"	30 cm center or 15`` off center
Parsley	0.8 - 1.8	5.5 - 6.0	16 -24°C 60-75°F	16 -24°C 60-75°F	12 - 16 Hours	30cm 12"	30 cm center or 15`` off center
Basil	1.6 - 2.2	5.8 - 6.2	18 -21°C 65-70°F	18 -21°C 65-70°F	14 - 16 Hours	35cm 14"	30 cm center or 15`` off center
Red Basil	1.6 - 2.2	5.6 - 6.6	18 -21°C 65-70°F	18 -21°C 65-70°F	14 - 16 Hours	35cm 14"	30 cm center or 15`` off center