

Broccoli

Brassica oleracea var. *italica* · Brassica family

DIFFICULTY Moderate
TYPE Annual, seedling
MATURITY 60–90 days



SUN
Full sun



WATER
Consistent, deep



SOIL PH
6.0–7.0



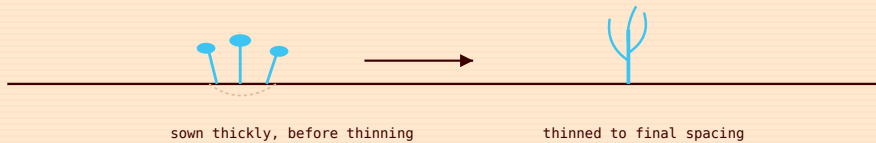
SPACING
45–50cm



DEPTH
as per seedling

01 Cut the head, keep the plant

Harvesting the central head doesn't end the plant — most varieties keep producing smaller side shoots for weeks afterward, extending the harvest considerably.



02 Planting

METHOD	Transplant seedlings; firm soil around the base.
SOIL	Rich, well-drained, high organic matter.
TIMING	Plant in cooler months.

Planting timing varies significantly by Australian climate zone. Set your zone above (or use the Find My Climate Zone tool) for guidance tailored to your own area.

03 Growing care

- Water deeply and consistently.
- Feed well early on — broccoli is a heavy feeder.
- Net against cabbage moth from planting.
- Cut side shoots regularly after the main head to keep them coming.

04 Problems

- **Cabbage moth** — caterpillars; net or hand-pick.
- **Clubroot** — rotate beds, keep pH up.
- **Aphids** — hose off or encourage ladybirds.
- **Premature flowering (buttoning)** — heat or transplant stress; plant at the right time.

05 Harvest & storage

SIGNS	Head is tight and firm, before any yellow flowers show.
METHOD	Cut the main head at an angle, leaving the plant to produce side shoots.
CURING	None needed.
STORAGE	Fridge crisper, about a week.
PRESERVING	See Fermenting (sauerkraut and fermented brassicas) or Freezing Produce (blanching and freezing a glut) for ways to keep a harvest surplus.

06 Companions & rotation

PLANT NEARBY	AVOID NEARBY	ROTATION NOTE
Onion Celery Dill	Tomato Strawberry	Rotate brassicas on a 3–4 year cycle.