

Lentils

Lens culinaris · Legume family

DIFFICULTY Easy
TYPE Annual, direct sown, cool season
MATURITY 80–110 days



SUN
Full sun



WATER
Low–moderate



SOIL PH
6.0–7.0



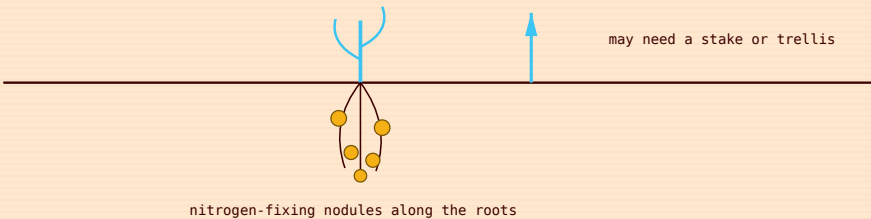
SPACING
5cm × 30cm



DEPTH
2–3cm

01 Nitrogen fixers

A low, bushy legume that's easy to grow at a small scale — worthwhile on a [homestead](#) less for yield efficiency and more for the soil-building benefit and the novelty of home-grown lentils.



02 Planting

METHOD	Direct sow, fairly dense.
SOIL	Well-drained, even poor soil is tolerated.
TIMING	Sow in the 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 lightly and consistently while establishing.
- Weed while young — low growth is easily outcompeted.
- Avoid excess nitrogen fertiliser, which grows leaf over pods.
- Leave roots in place after harvest for the nitrogen benefit.

04 Problems

- **Fungal rot** — humid, wet conditions; ensure good airflow and drainage.
- **Aphids** — occasional cluster on tips; hose off.
- **Poor pod set** — heat stress; grow in the cooler months.
- **Bird damage to seedlings** — net if pressure is high.

05 Harvest & storage

SIGNS	Pods dry and rattle, plants yellow.
METHOD	Pull whole plants and thresh once fully dry.
CURING	Dry thoroughly before storing.
STORAGE	Airtight, cool, dark — keeps well over a year dried.
PRESERVING	See Canning & Bottling (canning cooked beans) if you want them ready-to-eat on the shelf, beyond the dry storage above.

06 Companions & rotation

PLANT NEARBY	AVOID NEARBY	ROTATION NOTE
Corn Carrot	Onion Garlic	Excellent precursor to heavy feeders.