

SMOKING TIMES & TEMPERATURES

Estimated smoking time | Smoker Temp | Finished Temp

BEEF

	0°F	50°F	100°F	150°F	200°F	250°F	300°F	350°F	
Beef brisket Estimated smoking time: 12 - 20 hr	Smoker Temp: 225°F	Finished Temp: 195°F	Finished Temp: 207°F						
Back ribs Estimated smoking time: 3 - 4 hr	Smoker Temp: 225°F	Finished Temp: 205°F	Finished Temp: 210°F						
Short ribs Estimated smoking time: 6 - 8 hr	Smoker Temp: 225°F	Finished Temp: 200°F	Finished Temp: 210°F						
Spare ribs Estimated smoking time: 5 - 6 hr	Smoker Temp: 225°F	Finished Temp: 190°F	Finished Temp: 203°F						
Prime rib Estimated smoking time: 15 min/lb	Smoker Temp: 225°F	Finished Temp: 135°F	Finished Temp: 135°F						Medium
Chuck roast Estimated smoking time: 12 - 20 hr	Smoker Temp: 225°F	Finished Temp: 195°F	Finished Temp: 205°F						
Rump roast Estimated smoking time: 30 min/lb	Smoker Temp: 225°F	Finished Temp: 145°F	Finished Temp: 145°F						Well Done
Whole ribeye Estimated smoking time: 25 min/lb	Smoker Temp: 225°F	Finished Temp: 135°F	Finished Temp: 135°F						Medium
Tenderloin Estimated smoking time: 2 1/2 to 3 hr	Smoker Temp: 225°F	Finished Temp: 190°F	Finished Temp: 200°F						
Tri-tip Estimated smoking time: 2 to 3 hr	Smoker Temp: 225°F	Finished Temp: 130°F	Finished Temp: 140°F						
Sausage Estimated smoking time: 30 - 60 min	Smoker Temp: 225°F	Finished Temp: 160°F							

PORK

	0°F	50°F	100°F	150°F	200°F	250°F	300°F	350°F	
Pork butt Estimated smoking time: 1.5 hr/lb	Smoker Temp: 225°F	Finished Temp: 200°F	Finished Temp: 207°F						
Baby back ribs Estimated smoking time: 5 hr	Smoker Temp: 225°F	Finished Temp: 190°F	Finished Temp: 205°F						
Spare ribs Estimated smoking time: 5 - 7 hr	Smoker Temp: 225°F	Finished Temp: 190°F	Finished Temp: 205°F						
Loin Estimated smoking time: 2 - 3 hr	Smoker Temp: 225°F	Finished Temp: 145°F							
Belly Bacon Estimated smoking time: 2 - 3 hr	Smoker Temp: 200°F	Finished Temp: 150°F							225°F
Whole Hog Estimated smoking time: 16 - 18 hr	Smoker Temp: 225°F	Finished Temp: 205°F							
Tenderloin Estimated smoking time: 2 1/2 - 3 hr	Smoker Temp: 225°F	Finished Temp: 145°F							
Pork sausage Estimated smoking time: 30 - 60 min	Smoker Temp: 225°F	Finished Temp: 165°F							

LAMB

	0°F	50°F	100°F	150°F	200°F	250°F	300°F	350°F	
Lamb leg Estimated smoking time: 4 - 8 hr	Smoker Temp: 250°F	Finished Temp: 195°F	Finished Temp: 205°F						
Lamb shank Estimated smoking time: 4 - 5 hr	Smoker Temp: 250°F	Finished Temp: 190°F							
Lamb shoulder Estimated smoking time: 5 - 6 hr	Smoker Temp: 250°F	Finished Temp: 195°F	Finished Temp: 205°F						
Lamb rack Estimated smoking time: 1 1/4 hr	Smoker Temp: 250°F	Finished Temp: 135°F	Finished Temp: 140°F						

POULTRY

	0°F	50°F	100°F	150°F	200°F	250°F	300°F	350°F	
Chicken whole Estimated smoking time: 2 - 3 hr	Smoker Temp: 275°F	Finished Temp: 165°F							350°F
Chicken quarters Estimated smoking time: 1 - 2 hr	Smoker Temp: 275°F	Finished Temp: 165°F							350°F
Chicken thighs Estimated smoking time: 1 1/2 hr	Smoker Temp: 275°F	Finished Temp: 165°F							350°F
Chicken wings Estimated smoking time: 1 1/4 hr	Smoker Temp: 275°F	Finished Temp: 165°F							350°F
Turkey whole Estimated smoking time: 3 - 5 hr	Smoker Temp: 275°F	Finished Temp: 165°F							350°F
Turkey leg Estimated smoking time: 2 - 3 hr	Smoker Temp: 275°F	Finished Temp: 165°F							350°F
Turkey wings Estimated smoking time: 2 hr	Smoker Temp: 275°F	Finished Temp: 165°F							350°F
Turkey breast Estimated smoking time: 2 - 3 hr	Smoker Temp: 275°F	Finished Temp: 165°F							300°F
Quail / Pheasant Estimated smoking time: 1/2 - 1 hr	Smoker Temp: 250°F	Finished Temp: 165°F							300°F
Cornish Hens Estimated smoking time: 1 1/2 - 2 hr	Smoker Temp: 250°F	Finished Temp: 165°F							300°F
Whole duck Estimated smoking time: 2 hr	Smoker Temp: 275°F	Finished Temp: 165°F							325°F

FISH & SEAFOOD

	0°F	50°F	100°F	150°F	200°F	250°F	300°F	350°F	
Salmon whole Estimated smoking time: Starts to flake	Smoker Temp: 200°F	Finished Temp: 145°F							
Whole trout Estimated smoking time: 1 hr	Smoker Temp: 225°F	Finished Temp: 145°F							
Salmon Filet Estimated smoking time: 1 hr	Smoker Temp: 220°F	Finished Temp: 145°F							
Tilapia Filet Estimated smoking time: 1 hr	Smoker Temp: 220°F	Finished Temp: 145°F							
Lobster Tails Estimated smoking time: 45 min	Smoker Temp: 225°F	Finished Temp: 140°F							
Oysters Estimated smoking time: 30 - 40 min	Smoker Temp: 225°F	Finished Temp: N/A							
Scallops Estimated smoking time: 45 - 60 min	Smoker Temp: 225°F	Finished Temp: 145°F							
Shrimp Estimated smoking time: 20 - 30 min	Smoker Temp: 225°F	Finished Temp: N/A							

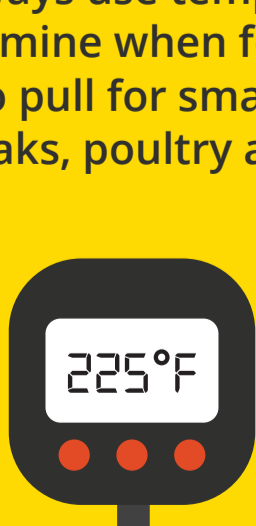
There's a big difference between 'done' and 'ready to eat'



Always use temp to determine when food is ready to pull for smaller cuts like steaks, poultry and fish.



For larger cuts like brisket or pork shoulder, use temp as a guide as larger pieces of meat render fat differently



Use this temperature chart with a good digital thermometer



Stay safe by always cooking poultry to at least the USDA minimum

References:

- http://www.deejayssmokepit.net/Downloads_files/Time-Temperature.pdf
- <http://www.smoking-meat.com/smoking-times-and-temperatures-chart>
- http://amazingribs.com/tips_and_technique/meat_temperature_guide.html
- http://amazingribs.com/recipes/beef/zen_of_beef_ribs.html