

Smoking Times, Temps and Wood

The information in this guide is meant to be a guideline. Variables, like weather conditions (wind, ambient temperature, humidity), as well as the uniqueness of each piece of meat, can vary the times by as much as an hour or more.

Learn to tell doneness visually, as well as with temperature and time, and you will be a much better chef at the smoker. With experience, you will get to know what is “done,” and what is not!

Type of Meat	Smoking Temp	Time to Complete	Finished Temp	Wood Amount	Recommended Wood
Beef					
Brisket (Sliced)	225°F	1.5 hrs./pound	190°	5-6 oz.	Hickory, Mesquite, Oak, Pecan, Maple
Brisket (Pulled)	225°F	1.5 hrs./pound	200°	5-6 oz.	Hickory, Mesquite, Oak, Pecan, Maple
Chuck Roast (Medium-Rare)	200°F	2-3 hrs.	130°	4-5 oz.	Hickory, Oak, Cherry, Pecan, Maple
Bone-in Prime Rib	200°F	4-5 hrs.	128°, + reverse-sear	4-5 oz.	Hickory, Oak, Pecan, Maple
Beef Ribs	225°F	3-4 hrs.	175°	2.5-3 oz.	Hickory, Oak, Pecan, Maple
Pork					
Pork Butt (Sliced)	225°F	1-2 hrs./pound	175°	5-6 oz.	Cherry, Hickory, Apple, Oak, Maple
Pork Butt (Pulled)	225°F	1-2 hrs./pound	195°	5-6 oz.	Cherry, Hickory, Apple, Oak, Maple
Pork Loin	225°F	3-5 hrs.	155° + reverse sear		Cherry, Hickory, Apple, Oak, Maple
Spare Ribs	235°F	6-7 hrs.	Tender*	2.5-3 oz.	Cherry, Hickory, Oak, Apple, Maple
Baby Back Ribs	235°F	5-6 hrs.	Tender*	2.5-3 oz.	Cherry, Hickory, Oak, Apple, Maple
Venison Bacon (150°/2hr, 175°/4hr, 200° until 155°)	140-200°F	5-7 hrs.	155°	5-6 oz.	Hickory, Cherry, Apple, Maple
Poultry					
Whole Chicken	250°F	2-4 hrs.	165°	2-2.5 oz.	Cherry, Hickory, Pecan, Apple, Maple
Chicken Thighs	250°F	2-4 hrs.	165°	2-2.5 oz.	Cherry, Hickory, Pecan, Apple, Maple
Chicken Quarters	250°F	2-4 hrs.	165°	2-2.5 oz.	Cherry, Hickory, Pecan, Apple, Maple
Whole Turkey 12#	250°F	6.5 hrs.	165°	3-4 oz.	Cherry, Hickory, Pecan, Apple, Maple
Turkey Leg	250°F	4 hrs.	165°	2-2.5 oz.	Cherry, Hickory, Pecan, Apple, Maple
Turkey Wings	225°F	2.5 hrs.	165°	2-2.5 oz.	Cherry, Hickory, Pecan, Apple, Maple
Turkey Breast - bone in	240°F	4-6 hrs.	165°	2-2.5 oz.	Cherry, Hickory, Pecan, Apple, Maple
Sausage & Jerky					
Boudin	230°F	2.5 hrs.	160°	2.5-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
Breakfast Sausage	230°F	3 hrs.	160°	2.5-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
Fatties	225°F	3 hrs.	165°	2.5-3 oz.	Hickory, Oak, Cherry, Pecan, Maple

Meat Loaf	250-300°F	3 hrs.	160°	2-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
Meatballs (2 inch)	225°F	1 hr.	160°	2-3 oz.	Hickory, Oak, Cherry, Pecan, Maple
Jerky (use Chips) slowly increase temp	160°F	6-8 hrs.	N/A	2-2.5 oz.	Hickory, Mesquite, Oak, Apple, Cherry, Maple
Pepper Stix (use Chips) slowly increase temp	150-200°F	6-8 hrs.	155-165°F	3-4 oz.	Hickory, Mesquite, Oak, Cherry, Maple
Summer Sausage	190°F	4-6 hrs.	155-165°F	3-4 oz.	Hickory, Mesquite, Oak, Cherry, Maple
Country Style Sausage (use Chips vs Chunks)	190°F	2-3 hrs.	150-155°F	3-4 oz.	Hickory, Mesquite, Oak, Cherry, Maple
Fish					
Salmon	140-170°F	1.5-7 hrs.	140-145°	2-2.5 oz.	Apple, Maple
Sides					
Smoked Corn	225°F	1.5 - 2 hrs.	N/A	2-3 oz.	Any
Smoked Potatoes	225°F	2 - 2.5 hrs.	N/A	2-3 oz.	Any
Baked Beans	225°F	2 – 4 hrs	N/A	2-3 oz.	Any

Note: Be sure to use Internal Temperature to tell you when the meat is done. Time is just an *estimate* and is *NOT* an indicator of doneness. The wood amounts are a guideline; adjust to taste. Recommended woods are also just a starting point, from experience. Wood smoke flavor is very subjective, and everyone's tastes are different. Often, you are influenced by what region you have grown-up in, so experiment with different woods, and find what suits your taste.