## **Smoking Meat - Detailed Log** Comments before Smoking: Meat Type: Brand/Store: Weight: Price/lb.: ☐ Fresh □ Frozen Preparation Procedures & Methods: Marinade/Rub: Baste/Glaze/Mop: Smoke Cooking Procedures & Methods: Target Internal Meat Temp: Target Smoker Temp: Fuel Type/Brand/Qty Used: Smoke Wood/Type/Qty Used: ☐ Chunks ☐ Splits ☐ Chips ☐ Dry ☐ Soaked or Temperature, Wind, Barometric Pressure, Humidity, Precipitation, etc.:

Date:

## **Smoking Meat - Log**

Date:	

	Temperatures		Intake (Firebox % (	Vents Damper) Open	Outflow (Chimney % (	v Vents /Raincap) Open	Me	eat		Added		Fe	oil	
Time	Smoker	Meat	#1	#2	#1	#2	Turn?	Baste?	Charcoal?	Wood?	H20?	Wrap	Unwrap	Comment/Explain

Smoking Meat - Results	Date:
Exterior Appearance:	
Smoke Ring Penetration:	
Tenderness:	
Moist/Dry:	
Flavor/Aroma:	
Other Comments:	
Important Notes for Next Smoke Session:	
Flavor/Aroma:  Other Comments:	