

Time and Temperature Chart | Standard and Metric | Smoking-Meat.com

Cut	~Cook Time	Pit Temp		USDA Temp*		Chef Temp		
		°F	°C	°F	°C	°F	°C	
Beef-								
Brisket	12-20 hrs	225	107	145	63	200	93	
Chuck Roast	8-10 hrs	225	107	145	63	200	93	
Back Ribs	4-5 hrs	225	107	145	63	195	91	
Short Ribs	6-8 hrs	225	107	145	63	200	93	
Beef Country Style Ribs	3-4 hrs	225	107	145	63	190	88	
Meatloaf (~2 inches thick)	3 hrs	225	107	160	71	160	71	
Fatties	3 hrs	225	107	160	71	160	71	
Burgers	1 hr	225	107	160	71	160	71	
Steaks	45-60 min	225	107	145	63	130	54	
Prime Rib (3-7 bones)	4-5 hrs	225	107	145	63	130	54	
Tri-tip	2 hrs	225	107	145	63	130	54	
Pork-								
Boston Butt	14 hrs	225	107	145	63	207	97	
Picnic	14 hrs	225	107	145	63	207	97	
Baby Back Ribs	5 hrs	225	107	145	63	190	88	
Spare Ribs	6 hrs	225	107	145	63	194	90	
Country Style Ribs	4 hrs	225	107	145	63	185	85	
Loin	4 hrs	225	107	145	63	145	63	
Tenderloin	2 hrs	225	107	145	63	145	63	
Double Smoked Ham	3-4 hrs	225	107	N/A	N/A	140	60	
Whole Pork Belly	6 hrs	225	107	145	63	200	93	
Crown Roast	4 hrs	225	107	145	63	145	63	
Sirloin	2 hrs	225	107	145	63	145	63	
Chops (1-inch thick)	1.5-2 hrs	225	107	145	63	145	63	
Poultry-								
Whole Chicken	3-4 hrs	250	121	165	74	165	74	
Chicken Legs/Thighs	2 hrs	250	121	165	74	175	79	
Chicken Wings	2 hrs	250	121	165	74	175	79	
Chicken Quarters	2-3 hrs	250	121	165	74	175	79	
Chicken Tenderloins	1 hr	225	107	165	74	165	74	
Whole Turkey (12#)	5-7 hrs	240	116	165	74	165	74	
Turkey Breast	4 hrs	240	116	165	74	165	74	
Turkey Legs	3-4 hrs	240	116	165	74	175	79	
Quail/Pheasant	1 hr	225	107	165	74	165	74	
Cornish/Game Hens	2 hrs	240	116	165	74	165	74	
Whole Duck	5 hrs	250	121	165	74	135	57	
Fish/Seafood-								
Salmon Filet	1 hr	220	104	145	63	135	57	
Tilapia Filet	1 hr	220	104	145	63	140	60	
Whole Trout	1 hr	225	107	145	63	140	60	
Lobster Tail	45-60 min	225	107	145	63	135	57	
Oysters (*done when edges start to curl)	30 min	225	107	145	63	*	*	
Scallops (do not overcook)	45 min	225	107	145	63	135	57	
Shrimp (*done when pink/opaque and "C" shape)	20 min	225	107	145	63	*	*	
Miscellaneous-								
Brats	2 hrs	225	107	160	71	160	71	
Boudin (*done when skin is crisp)	2 hrs	225	107	160	71	*	*	
Meatballs (2-inch)	1-2 hrs	225	107	160	71	160	71	
Hotdogs	1 hr	225	107	160	71	175	79	
Smoked Sausages	2-3 hrs	225	107	160	71	160	71	
Vegetables-								
Corn on the Cob (*Done when tender)	1.5-2 hrs	225	107	N/A	N/A	*	*	
Whole Potatoes (*Done when tender)	2-3 hrs	225	107	N/A	N/A	*	*	
Whole Cabbage (*Done when tender)	5 hrs	225	107	N/A	N/A	*	*	
Sweet Potatoes (*Done when tender)	2-3 hrs	225	107	N/A	N/A	*	*	

*USDA Temp means the meat is safe at this temperature, not necessarily tender. Use the Chef Temp for best results.