

# Smoking Meat - Detailed Log

Date: \_\_\_\_\_

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 Smoker Temp:

Target Internal Meat Temp:

Fuel Type/Brand/Qty Used:

Smoke Wood/Type/Qty Used:

- Chunks     Splits    **or**     Chips     Dry     Soaked

Temperature, Wind, Barometric Pressure, Humidity, Precipitation, etc.:

**WEATHER**

# Smoking Meat - Log

Date: \_\_\_\_\_

| Time | Temperatures |      | Intake Vents<br>(Firebox Damper)<br>% Open |    | Outflow Vents<br>(Chimney/Raincap)<br>% Open |    | Meat  |        | Added     |       |      | Foil |        | Comment/Explain |
|------|--------------|------|--|----|--|----|-------|--------|-----------|-------|------|------|--------|-----------------|
|      | Smoker       | Meat | #1   | #2 | #1   | #2 | Turn? | Baste? | Charcoal? | Wood? | H2O? | Wrap | Unwrap |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |
|      |              |      |  |    |  |    |       |        |           |       |      |      |        |                 |

# Smoking Meat - Results

Date: \_\_\_\_\_

Exterior Appearance:

Smoke Ring Penetration:

Tenderness:

Moist/Dry:

Flavor/Aroma:

Other Comments:

Important Notes for Next Smoke Session: