HOORVIA ? SMOKER TEMPERATURE CHART: PRINTABLE LOW-AND-SLOW SMOKING REF

Quick Reference Cheat Sheet · US Letter & A4 Printable

Kitchen & Cooking · Sheet #075

Meat	Smoker Temp	Target Internal Temp	Approx. Cook Time
Brisket (whole packer)	225?250°F	200?205°F	1?1.5 hrs/lb (12?18 hrs)
Pork Shoulder / Boston Butt	225?250°F	200?203°F	1.5 hrs/lb (10?14 hrs)
Baby Back Ribs	225?250°F	195?200°F	5?6 hrs (3-2-1 method)
St. Louis Spare Ribs	225?250°F	200?203°F	6?7 hrs
Whole Chicken	275?300°F	165°F breast	2.5?3.5 hrs
Whole Turkey	275?300°F	165°F breast	30?40 mins/lb
Salmon Fillet	200?225°F	135?140°F	1?1.5 hrs
Beef Short Ribs	250?275°F	200?205°F	7?9 hrs
Pork Tenderloin	225°F	145°F	1.5?2 hrs
Chicken Wings	275?300°F	175°F	1.5?2 hrs
Sausages	225?250°F	160°F	2?3 hrs
Tri-Tip	225°F + hot sear	130?135°F	1.5?2 hrs

PRO TIP: Respect the Stall: Brisket and pork shoulder famously stall around 150?165°F for hours as moisture evaporates. Do not raise the heat ? wrap in butcher paper (the Texas crutch) and wait it out.