

Smoking Times & Temps Cheat Sheet

Pit temp, pull temp, and total cook time for the cuts you smoke most — one page, fridge-worthy.

Cut	Pit Temp	Pull Temp	Approx. Time	Wood
Pork butt (pulled pork)	225-250°F	195-205°F	~1.5 hr/lb	Hickory, oak
Brisket	225-250°F	195-203°F	~1-1.5 hr/lb	Post oak, hickory
Baby back ribs	225-250°F	bend test*	5-6 hr total	Apple, cherry
Spare ribs	225-250°F	bend test*	6-7 hr total	Hickory, oak
Beef ribs	225-250°F	200-203°F	6-8 hr total	Post oak
Whole chicken	250-275°F	165°F**	3-4 hr total	Apple, pecan
Chicken thighs / wings	250-275°F	165°F**	1.5-2 hr total	Cherry, apple
Whole turkey	250-275°F	165°F** (breast)	~30 min/lb	Apple, pecan
Salmon (hot smoke)	175-225°F	145°F**	1-2 hr total	Alder, cedar

* "Bend test": ribs are done when the rack bends and the meat starts to crack on the surface when picked up and bounced with tongs at the center — usually landing in the same 195-203°F range as other pork.

** These are USDA-recommended minimum safe internal temperatures for poultry (165°F) and fish (145°F). Pull temps for pork and beef above reflect common pitmaster practice for texture, not a safety minimum — USDA's minimum safe temp for whole cuts of pork and beef is 145°F with a 3-minute rest.

Always verify with a reliable probe thermometer — pit thermometers built into lids run cooler than grate level. Times above assume a consistent pit temp and will run long on windy or cold days.

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