

# Meat Smoking Guide

**RARE**

**120-130°F**

Bright red center, cool to touch  
2 1/2 min per side @400

**MEDIUM RARE**

**130-135°F**

Seared outside, pink center, room temp  
3 1/2 min per side @400

**MEDIUM**

**135-145°F**

Seared, lukewarm pink center  
4 1/2 min per side @400

**MEDIUM WELL**

**145-155°F**

Solid sear, light pink center  
5 1/2 min per side @400

**WELL DONE**

**155-165°F**

Brown exterior and interior  
2 1/2 min per side @400



Meat type	Smoke Temp	Target Temp	USDA MIN
BRISKET	225-250°F (107-121°C)	195-205°F (90-96°C)	145°F (63°C)
BEEF RIBS	200-250°F (93-121°C)	195-205°F (90-96°C)	145°F (63°C)
PRIME RIB	225-275°F (107-135°C)	125-130°F (51-54°C)	145°F (63°C)
TRI TIP	200-250°F (93-121°C)	195-205°F (90-96°C)	145°F (63°C)



Meat type	Smoke Temp	Target Temp	USDA MIN
PORK BUTT	225-250°F (107-121°C)	195-205°F (90-96°C)	145°F (63°C)
PORK BELLY	225-275°F (107-135°C)	165-205°F (74-96°C)	145°F (63°C)
PORK LOIN	225-300°F (107-149°C)	145-150°F (63-66°C)	145°F (63°C)
PORK RIBS	200-250°F (93-121°C)	195-205°F (90-96°C)	145°F (63°C)



Meat type	Smoke Temp	Target Temp	USDA MIN
CHICKEN	225-300°F (107-149°C)	165-180°F (74-82°C)	165°F (74°C)
TURKEY	225-300°F (107-149°C)	165-175°F (74-79°C)	165°F (74°C)
FISH	225-250°F (107-121°C)	145°F (63°C)	145°F (63°C)