

Meat Smoking Temperature Chart: Master Your BBQ Results

Smoking meat is an art, but it's also a science. Hitting the right temperature, both in your smoker and inside the meat, means the difference between dry, tough food and juicy, tender perfection. This chart lays out the ideal smoking temperatures and target internal temps for popular cuts, helping you nail that low-and-slow cook every time. Don't guess; get it right.

MEAT TYPE ↕	SMOKER TEMPERATURE RANGE ↕	TARGET INTERNAL TEMPERATURE ↕	KEY NOTES ↕
Pork Shoulder (Pulled Pork)	225-275°F (107-135°C)	195-205°F (90-96°C)	Cook until it probes tender, like soft butter. Always allow a good rest for easy shredding.
Beef Brisket	225-275°F (107-135°C)	200-205°F (93-96°C)	Probe tender in the thickest part of both the flat and point. Rest for at least 1-2 hours.
Pork Ribs (Spare Ribs/Baby Backs)	225-275°F (107-135°C)	190-203°F (88-95°C)	Meat should pull away from the bone easily, but not fall off. Look for good bend in the rack.
Whole Chicken	275-325°F (135-163°C)	165°F (74°C)	Check the thickest part of the thigh, not touching bone. Higher smoker temp helps crisp the skin.
Whole Turkey	275-325°F (135-163°C)	165°F (74°C)	Verify temperature in the thickest part of the breast and thigh. Rest for 20-30 minutes.
Salmon Fillet (Hot Smoked)	175-225°F (79-107°C)	140-145°F (60-63°C)	The fish should flake easily with a fork. Don't overcook, or it'll dry out fast.
Beef Ribs (Plate/Short Ribs)	250-275°F (121-135°C)	200-205°F (93-96°C)	Similar to brisket, these need to be probe tender. The collagen breaks down at higher temps.
Pork Belly (for Bacon)	200-225°F (93-107°C)	150°F (66°C)	Cure the pork belly first. After smoking, cool completely before slicing and frying.
Sausage (e.g., Bratwurst, Kielbasa)	225-275°F (107-135°C)	160°F (71°C)	Cook to a safe internal temperature. Smoking adds fantastic flavor to fresh sausages.

9 rows