

Time	Smoker	Meat	Wood	Water	Notes
2:10 A					Lit
2:45 A					Rub
2:50 A					Meat ON! FAT CAP DOWN
3:05 A	201°	46°	OK	OK	NEAR DISASTER!
3:30	208°	64°	OK	OK	✓
3:40	205°	68°	Add 4 chunk	OK	Added 6 BRICKETS
4:00 A	207°	84°	OK	OK	
4:30	190°	106°	Add 6	OK	Add 6 BRICKETS / CLOSED DOWN VENTS
5:00 A	181°	118°	OK	OK	
5:30 A	172°	126°	OK	OK	Add 8 Br. / OPEN VENTS / SPRITZ
5:45 A	151°	127°	OK	Add 1.5 GAL	Add 8 BR / SPRITZ
6:00 A	160°	127°	OK	OK	
6:30 A	151°	127°	OK	Add 1.5 GAL	+20 Br. / SPRITZ
7:00 A	165°	126°	OK	OK	
7:20 A	174°	126°	OK	OK	+15 Br / SPRITZ
7:30 A	174°	126°	+4 CH	OK	+16 Br
8:00 A	198°	129°	+10	OK	+10 Br

Time	Smoker	Meat	Wood	Water	Notes	
8:30 A	235°	136°	OK	OK		9
9:00 A	223°	145°	+8	OK	+20 Br	4
9:30 A	221°	149°	+6	OK	+15 Br	4
10:00 A	237°	153°	OK	OK		3
10:30 A	225°	156°	46	OK	#15 Br	2
11:00 A	232°	158°	OK	OK		0
11:30 A	225°	158°	+8	+0.5 GAL	+20 Br	2
12:00 P	268°	160°	OK	OK		2
12:30 P	228°	162°	+8	OK	+15 Br	0
1:10 P	225°	162°	OK	OK		
1:30 P			+2	OK	+20 Br	
2:00 P	225°	162°	✓	OK	+20 Br	
2:30 P	235°	163°	✓	OK	+20 Br	0
3:00 P	243°	165°	✓	OK	+20 Br (12 HOURS)	1
3:30 P	253°	167°	✓	OK	+20 Br / WRAPPED	2
4:00 P	268°	172°	✓	+0.5 GAL	+15 Br /	2
4:30 P	271°	176°	✓	✓	+20 Br	

STALL

4.31
4.
3.36
6.14

[illegible]