

BBQ Log

Date

Meat Type

Brand/
Store

Weight

Price/lb.

Fresh

Frozen

Preparation
Procedure
Used

Marinade/
Rub

Baste/Glaze
Mop/Sauce

Cooking
Procedure
Used

Target
Cooker Temp

Target Internal
Meat Temp

Fuel Type/
Brand/
Qty Used

Smoke Wood/
Qty Used

Dry

Soaked

Comments
Before
Cooking

Weather

Temperature,
Wind, and
Cloud
Conditions



Cooker Log

Date

Time	Temperatures					Bott Vents - % Open			Meat		Added			Comment
	Cooker	Top	Bott	Meat	Air	#1	#2	#3	Turn?	Baste?	Fuel?	Wood?	H2O?	

Results

Date

Exterior
Appearance

Smoke
Ring
Penetration

Tenderness

Moist/Dry

Flavor/
Aroma

Comments

Notes for
Next Time