probetender

Smoke log

Date _____

Started at _____

Units °F / °C (circle one)

MEAT AND CUT _____

WEIGHT _____

RUB _____

WOOD _____

SMOKER _____

PIT TARGET _____

PULL TARGET _____

TIME	PIT	INTERNAL	NOTES

☐ Wrapped at _____ ☐ Spritzed at _____ ☐ Rested until _____

FINISHED AT _____

TOTAL TIME _____

RATING

Rated _____ of 5

NEXT TIME

_____

_____

_____