

PelletSmoking.com competition log

Date Cooker Comp Chef

Meat Cut Grade Purchased from

Rub Injection Baste\Glaze Mop

Sauce Marinade

Cooking temp Meat temp Fuel Wood

Cook time	Target temp	Actual Temp	Meat Temp	Ambient	Actions

Time on Time off Time Wrapped Time Rested

Internal Temp Meat weight Price per pound

Procedure

Notes

Finishing

Results	R temp	R Bark	R Moisture	R S-Ring	R Scoring	user