

# Dutch Oven Charcoal Chart

## 8-inch Dutch oven

	325°F/163°C	350°F/177°C	375°F/191°C	400°F/204°C	425°F/218°C	450°F/232°C
Total	15	16	17	18	19	20
On lid	10	11	11	12	13	14
Under	5	5	6	6	6	6

## 10-inch Dutch oven

	325°F/163°C	350°F/177°C	375°F/191°C	400°F/204°C	425°F/218°C	450°F/232°C
Total	19	21	23	25	27	29
On lid	13	14	16	17	18	19
Under	6	7	7	8	9	10

## 12-inch Dutch oven

	325°F/163°C	350°F/177°C	375°F/191°C	400°F/204°C	425°F/218°C	450°F/232°C
Total	23	25	27	29	31	33
On lid	16	17	18	19	21	22
Under	7	8	9	10	10	11

## 14-inch Dutch oven

	325°F/163°C	350°F/177°C	375°F/191°C	400°F/204°C	425°F/218°C	450°F/232°C
Total	30	32	34	36	38	40
On lid	20	21	22	24	25	26
Under	10	11	12	12	13	14

If your dutch oven size isn't listed, use the following formula for a 325°F/163°C temperature:

$b = 2d$ , where  $b$  is the number of briquettes needed and  $d$  is the diameter of the dutch oven.

Place 2/3 of the briquettes on top and the remaining 1/3 under the dutch oven.