

## Cast Iron Dutch Oven Baking Temperature Chart

### Dutch Oven Sizes

Temp.	8 inch		10 inch		12 inch		14 inch		16 inch	
	Top	Btm.	Top	Btm.	Top	Btm.	Top	Btm.	Top	Btm.
300°	9	4	12	5	15	7	19	9	21	11
325°	10	5	13	6	16	7	20	10	22	12
350°	11	5	14	7	17	8	21	11	24	12
375°	11	6	16	7	18	9	22	12	24	13
400°	12	6	17	8	19	10	24	12	27	13
425°	13	6	18	9	21	10	25	13	28	14
450°	14	6	19	10	22	11	26	14	30	14
500°	15	7	20	11	23	12	28	14	32	15

Number of Coals per Baking Temperature for Dutch Oven Cooking by Lodge® Mfg.									
		Oven Size (Second column is the # of coals on top/bottom)							
		8"		10"		12"		14"	
T e m p e r a t u r e	325° (slow)	15	10/5	19	13/6	23	16/7	30	20/10
	350° (slow - moderate)	16	11/5	21	14/7	25	17/8	32	21/11
	375° (moderate)	17	11/6	23	16/7	27	18/9	34	22/12
	400° (moderate - hot)	18	12/6	25	17/8	29	19/10	36	24/12
	425° (hot)	19	13/6	27	18/9	31	21/10	38	25/13
	450° (very hot)	20	14/6	29	19/10	33	22/11	40	26/14

When coals are 'hot', they are barely covered with white ash and you can hold your hand near them for only 2 or 3 seconds. You can hold your hand near 'medium' coals for about 5 seconds. Low coals are covered with ash. You should be able to hold your hand near them for about 7 seconds.

Some dutch oven cooks use the "three up, three down rule." For 325 degrees in a 12-inch diameter iron oven you need 12 briquettes + 3 = 15 briquettes for the top and 12 briquettes - 3 = 9 briquettes for the bottom. To get 350° F, add one more coal on both the top and bottom. Each two additional coals will give you about 20° F more heat.

The objective is to get the oven hot enough to cook the food before it dries out, yet not so hot you can't control the cooking process. In most cases, if the food is sputtering and popping a lot, the heat is too high. Using the tongs, remove about one fourth of the briquettes at a time from the top and underneath until the cooking slows to a steady simmer.