

Baking Temperature Chart
Lodge Dutch Ovens

			Oven Temperature					
			325°	350°	375°	400°	425°	450°
Oven Size	8"	Total Briquettes	15	16	17	18	19	20
		Top / Bottom	10/5	11/5	11/6	12/6	13/6	14/6
	10"	Total Briquettes	19	21	23	25	27	29
		Top / Bottom	13/6	14/7	16/7	17/8	18/9	19/10
	12"	Total Briquettes	23	25	27	29	31	33
	Top / Bottom	16/7	17/8	18/9	19/10	21/10	22/11	
	14"	Total Briquettes	30	32	34	36	38	40
		Top / Bottom	20/10	21/11	22/12	24/12	25/13	26/14
	16"	Total Briquettes	37	39	41	43	45	47
		Top / Bottom	25/12	26/13	27/14	28/15	29/16	30/17

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:	
Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures taken from regular cookbooks sometimes refer to "Slow", "Moderate", "Hot", or "Very Hot" ovens.

Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.