

# Charcoal Amounts & Vent Settings for Weber 22 inch Kettle Grill.

The charcoal amounts and vent settings are what I use when using the heat control method shown in this video.

>>> <https://www.youtube.com/watch?v=AIXsgPHxt6M>.

Results will vary because some grills are more air tight than others. However, these amounts/settings will get you in the ballpark then you can experiment and see what works best for your kettle grill.

## Aluminum Foil Note:

The amounts of hot coals shown below were used with foil under the meat, opposite the coals. If you are not using foil you might need to start the cook with more hot coal, or open the vents more.

### 225-250 DEGREE F. LOW & SLOW For Ribs

(Celsius = 107-121)

- Hot Coal: 5-6
- Fuel Supply: 100
- Time Until the Kettle Stabilizes: 20 - 30 minutes.
- Approx. Cook Time: 5-6 hours
- Top Vent Setting: 1/8 to 1/4 open
- Bottom Vent Setting: 1/8 to 1/4 open
- Brand of Charcoal: Kingsford Original Briquettes

### 225-250 DEGREE F. - LONG LOW & SLOW For Pulled Pork

(Celsius = 107-121)

- Hot Coal: 5-6
- Fuel Supply: 130
- Time Until the Kettle Stabilizes: 20-30 minutes.
- Approx. Cook Time: 10 - 12 hours
- Top Vent Setting: 1/8 to 1/4 open
- Bottom Vent Setting: 1/8 to 1/4 open
- Brand of Charcoal: Stubbs All Natural Hardwood Briquettes, or any quality Hardwood Briquette.

Note: The setup for this cook is different than the rest because it's a much longer cook. The hot coals are placed beside the fuel pile instead of on top. See this vid for the set up

<https://www.youtube.com/watch?v=AIXsgPHxt6M>

### 275 DEGREE F. COOK (Celsius = 132)

- Hot Coal: 30
- Fuel Supply: 80
- Time Until the Kettle Stabilizes: 20 minutes.
- Approx. Cook Time: 2-2.5 hours
- Top Vent Setting: 1/2
- Bottom Vent Setting: 1/2
- Brand of Charcoal: Kingsford Original Briquettes

### 325 DEGREE F. COOK (Celsius = 163)

- Hot Coal: 40
- Fuel Supply: 80
- Time Until the Kettle Stabilizes: 20 minutes.
- Approx. Cook Time: 2 - 2.5 hours
- Top Vent Setting: 1/2
- Bottom Vent Setting: 1/2
- Brand of Charcoal: Kingsford Original Briquettes

### 350 DEGREE F. COOK (Celsius = 177)

- Hot Coal: 60
- Fuel Supply: 100
- Time Until the Kettle Stabilizes: 20 minutes.
- Approx. Cook Time: 2 - 2.5 hours
- Top Vent Setting: 1/2
- Bottom Vent Setting: 1/2 - 3/4 open
- Brand of Charcoal: Kingsford Original Briquettes

### 400 DEGREE F. COOK (Celsius = 204)

- Hot Coal: 70
- Fuel Supply: 120
- Time Until the Kettle Stabilizes: 20 minutes.
- Approx. Cook Time: 2 hours
- Top Vent Setting: 1/2 - 3/4 open
- Bottom Vent Setting: fully Open
- Brand of Charcoal: Kingsford Original Briquettes

## Website

[www.Kettlepitmasterbbq.com](http://www.Kettlepitmasterbbq.com)

## YouTube Channel

<https://www.youtube.com/channel/UCncggJIG5rHESY6vgmtndCA>