






RUB-OLGY UNIVERSITY

TYPES OF WOOD USED FOR SMOKING

Each type of wood offers a unique flavor profile and intensity level, allowing for a wide range of culinary possibilities when smoking food. Experimenting with different wood varieties can add depth and complexity to your dishes, catering to your personal preferences and the specific type of food you are preparing.

TYPES OF WOOD	SIZE	Picture	TYPES OF GRILL & SMOKERS IT CAN BE USED WITH	ADVANTAGES	RUB-OLGY TIPS
LOGS	up to 18 inches in length		Large offset smokers and used in commercial settings	Can be used to create both heat and smoke	Logs are large pieces of wood typically used in traditional smokers or barbecue pits. They provide a steady, prolonged source of heat and smoke, making them ideal for long smoking sessions with large cuts of meat.
CHUNKS	pieces up to 4 to 6 inches in size		Smaller offset smokers as well as gas grills	Can be used in a variety of smokers. Chunks produce smoke quickly.	Chunks are smaller pieces of wood, usually fist-sized, commonly used in charcoal or wood-fired grills and smokers. They burn slower than chips but faster than logs, providing a steady smoke output and flavor infusion.
CHIPS	about a 1/4 inch in thickness and about 1 inch in both length and width		Mainly used with gas or electric, but can be used for charcoal grills	Very similar to chunks, chips are readily available. They are easy to store and produce smoke very quickly.	Wood chips are small, thin pieces of wood that ignite quickly and produce smoke rapidly. They are suitable for use in gas, charcoal, or electric grills, providing an easy way to add smoky flavor to your dishes in a short amount of time.
SAWDUST	should be like a ground course powder		Mainly used with electric, handheld smokers	Will produce smoke very quickly.	Sawdust consists of finely ground wood particles and is often used in cold smoking applications or specialty smokers designed for sawdust. It burns slowly and produces a delicate, consistent smoke, perfect for infusing flavor into delicate foods like cheese or fish.
PELLETS	compressed sawdust that resembles poultry feed		Mainly used with electric smokers	Pellets are easy to store and produce smoke very quickly.	Wood pellets are small, cylindrical pieces of compressed sawdust. They are commonly used in pellet smokers and grills, offering precise control over smoke intensity and flavor. Pellets come in a variety of wood types, providing versatility and convenience for smoking enthusiasts.

Each form of wood offers unique advantages and is suitable for different grilling and smoking applications. Whether you prefer the convenience of pellets or the traditional charm of logs, choosing the right form of wood can enhance the flavor and aroma of your grilled and smoked dishes.