

Home

Cast Iron Dutch Oven Baking Temperature Chart

Dutch Oven Sizes

Temp.	8 inch		10 inch		12 inch		14 inch		16 inch	
°F	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