

Weight of Pig	Charcoal	Approx. Cooking Time
75lbs	60lbs	4 to 5 hrs
100lbs	70lbs	6 to 7 hrs
125lbs	80lbs	7 to 8 hrs
150lbs	90lbs	8 to 9 hrs
200lbs	110lbs	10 to 11 hrs

Internal temperature of 170 degrees must be reached.

Distribute more coals under the hams and shoulders and less in the center for more uniformed cooling.

Allow approximately 1 lb of carcass weight per person to determine hog size needed.