



DRY AGER

BUILT FOR BEEF



The right cooking time for your grilled food

Beef and veal

<i>Cut of Meat</i>	<i>Thickness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Steaks rare (rump steak; ribeye)	up to 2.5 cm	Direct grilling	high	4 minutes	1 minute
Steaks rare (rump steak; ribeye)	up to 3.5 cm	Direct grilling	high	5 minutes	3 minutes
Steaks rare (rump steak; ribeye)	up to 5 cm	Direct grilling	high	6 minutes	5 minutes
Steaks medium (rump steak; ribeye)	up to 2.5 cm	Direct grilling	high	5 minutes	2 minutes
Steaks medium (rump steak; ribeye)	up to 3.5 cm	Direct grilling	high	7 minutes	4 minutes
Steaks medium (rump steak; ribeye)	up to 5 cm	Direct grilling	high	10 minutes	5 minutes
Filet mignon rare	4-5 cm	Direct grilling	high	5 minutes	4 minutes

<i>Cut of Meat</i>	<i>Thickness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Filet mignon medium	4-5 cm	Direct grilling	high	8 minutes	5 minutes
Flank steak	2-3 cm	Direct grilling	medium	10 minutes	7 minutes
Skirt	1 cm	Direct grilling	high	5 minutes	1 minute
Tri-tip	10 cm	Indirect grilling	high/medium	25-30 minutes	8 minutes
Roast beef whole	12-15 cm	Indirect grilling/ smoking	medium/high	20/40-80 minutes	20 minutes
Prime rib with bone	20-25 cm	Indirect grilling/ smoking	medium	80 minutes/6-8 h	25 minutes
Filet whole	10 cm	Indirect grilling	medium/low	20-30 minutes	10 minutes
Breast/brisket	15 cm	Smoking	low	8-12 h	40 minutes
Ribs	6-10 cm	Indirect grilling/smoking	medium	45-55 minutes/ 5-7 h	5 minutes
Burger patty made from dry-aged minced meat	2 cm	Direct grilling	high	8-10 minutes	0 minutes
Veal chop	2-3 cm	Direct grilling	high/low	5-7 minutes	2 minutes
Veal breast	10-15 cm	Indirect grilling	medium/high	60-75 minutes	20 minutes

Pork

<i>Cut of Meat</i>	<i>Thickness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Neck steak	2-3 cm	Direct grilling	high	6-8 minutes	2 minutes
Chop	3-4 cm	Direct grilling	high/medium	5-7 minutes	2 minutes
Filet whole	6-8 cm	Indirect grilling	high/medium	20-30 minutes	5 minutes
Pulled pork (shoulder or neck)	20 cm	Smoking	low	16-20 h	0 minutes

<i>Cut of Meat</i>	<i>Thick-ness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Belly	3-4 cm	Direct (slices)/ Indirect grilling	medium/high	8-10/60 minutes	0 minutes
Knuckle	15 cm	Indirect grilling/smoking	medium	2-2.5 h / 4-7 h	10 minutes
Rib grill	2-3 cm	Indirect grilling	medium	30-60 minutes	0 minutes
Rib smoker	3-4 cm	smoking	low	4-6 h	0 minutes
Suckling pig	30-60 cm	Indirect grilling/smoking	medium	6-8 h / 10-14 h	30 minutes
Raw bratwurst made from dry-aged sausage meat	2 cm	Direct grilling	medium	10-12 minutes	0 minutes
Bratwurst scalded from dry-aged sausage meat	2 cm	Direct grilling	medium	8-12 minutes	0 minutes

Lamb

<i>Cut of meat</i>	<i>Thick-ness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Lamb whole	40-60 cm	Indirect grilling/smoking	medium	5-7 h / 9-12 h	30 minutes
Lamb chop	2-3 cm	Direct grilling	medium	8-10 minutes	0 minutes
Rack of Lamb	10 cm	Indirect grilling	medium	5 minutes/ 20 minutes	5 minutes
Lamb shank	15-20 cm	Indirect grilling/smoking	medium/low	3 h / 6 h	20 minutes

Poultry

<i>Cut of meat</i>	<i>Thick-ness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Chicken whole	15 cm	Indirect grilling/smoking	medium	60 minutes / 3h	5 minutes
Chicken breast	2-3 cm	Direct grilling	medium	8-10 minutes	0 minutes

<i>Cut of meat</i>	<i>Thick-ness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Chicken leg	3-5 cm	Direct grilling	medium/high	20-30 minutes	0 minutes
Duck	15-20 cm	Indirect grilling/smoking	medium	90-120 minutes / 3-4 h	5 minutes
Goose	20-30 cm	Indirect grilling/smoking	medium	3-4 h / 7-9 h	10 minutes
Turkey	30-40 cm	Indirect grilling/smoking	medium	3-6 h / 8-12 h	20 minutes




Fish and Seafood

<i>Cut of meat</i>	<i>Thick-ness</i>	<i>Best method</i>	<i>Heat</i>	<i>Grilling time</i>	<i>Resting time</i>
Round fish whole	5-10 cm	Indirect grilling	medium	15-25 minutes	0 minutes
Flat fish whole	4-8 cm	Indirect grilling	medium	15-20 minutes	0 minutes
Fish filet	2-3 cm	Direct grilling	high	5-10 minutes	0 minutes
Prawns	1-3 cm	Direct grilling	high	4-5 minutes	0 minutes
Lobster/crawfish (tail)	5-7 cm	Direct grilling	high	8-10 minutes	0 minutes

Landig + Lava GmbH & Co. KG

DRY AGER Manufaktur

Mackstraße 90
88348 Bad Saulgau
Deutschland

 +49 (0) 7581 90430
 contact@dry-ager.com
 www.dry-ager.com