

<b>Steak Thickness</b>	<b>Ideal Grill Temperature</b>	<b>Heat Indicators</b>	<b>Surface Temperature</b>
<b>½ inch thick</b>	<b>Medium-Hot Coals barely covered with ash</b>	<b>3 second hand count</b>	<b>425° to 450°F</b>
<b>¾ to 1 inch thick</b>	<b>Medium Coals light layer of gray ash</b>	<b>4 second hand count</b>	<b>360° to 400°F</b>
<b>1 ¼ inch thick</b>	<b>Medium-Low Coals thick layer of gray ash</b>	<b>5 second hand count</b>	<b>325° to 350°F</b>

**Temperatures Related to Degree of Doneness:**

	<b>Remove Final Cooked from Grill</b>	<b>Final Cooked Temperature</b>
<b>Rare</b>	<b>130 / 135°F</b>	<b>135 to 140°F</b>
<b>Medium-Rare</b>	<b>140°F</b>	<b>145°F for steaks</b>
<b>Medium</b>	<b>155°F</b>	<b>160°F for pork cuts</b>
<b>Well Done</b>	<b>165°F</b>	<b>170°F</b>