

SMOKED · ADVANCED

# Low-and-slow smoked brisket

*The kamado acid test. Ten hours at 110°C, a deep bark, a pink smoke ring and a texture that gives way under the weight of a fork.*



PREP

**30 min**

COOK

**600 min**

SERVINGS

**8**

TEMPERATURE

**110 °C**

## Ingredients

**5.5 kg** whole packer-cut brisket with fat cap  
**3 cda** coarse-ground black pepper (16 mesh)  
**1 cda** smoked paprika  
**1 rollo** unwaxed butcher paper

**3 cda** kosher coarse salt  
**1 cda** garlic powder  
**4 trozos** oak or hickory wood chunks (not chips)

## Method

### 1 TRIM

Trim the fat cap to about 6 mm — any less and it burns, any more and the rub cannot get in. Remove the hard silverskin on the lean side.

### 2 SEASON

Mix salt, pepper, garlic and paprika (a Dalmatian rub with a Spanish twist) and apply generously on every side. Rest 30 min at room temperature.

### 3 STABILISE AT 110°C

Light only one zone of the charcoal (the Minion method) and stabilise at 110°C indirect. Add wood chunks once the smoke runs clear and blue.

### 4 SMOKE PHASE 1

Load the brisket fat-side up. Cook for around 6 hours untouched, until the stall around 70-75°C internal.

### 5 WRAP (TEXAS CRUTCH)

Once the bark is firm and dark, wrap tightly in butcher paper and return to the kamado. This breaks the stall and keeps moisture in.

### 6 SMOKE PHASE 2

Hold at 110°C until 93-95°C internal. A probe should slide in like through butter.

### 7 REST 60 MIN

Critical step: rest the wrapped brisket in an empty cooler for 60 minutes. This redistributes the juices. No rest, no brisket.

### 8 SLICE

Slice against the grain pencil-thick (~6 mm). Separate flat and point: the point has more intramuscular fat and is reserved for burnt ends.

## Editor's tips

- If the smoke runs white and thick, your fire is dirty. Wait 10 min and open the bottom vent slightly before loading the meat.
- Do not lift the lid between hour 0 and hour 5. Each peek adds 30 minutes.
- The rest is non-negotiable. A perfect brisket is ruined if served straight off the kamado: with no rest, all the juice runs onto the board.

## Gear for this recipe

### Kamado Joe Big Joe III 24"

24" para alojar un brisket entero 10 h en indirecto sin tocar las paredes

[mikamado.es/en/kamados/kamado-joe-big-joe-iii](https://mikamado.es/en/kamados/kamado-joe-big-joe-iii)

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### MixRBBQ Half-Moon Ceramic Heat Deflectors (Kamado Joe Big Joe I/II/III, 2-pack)

Deflector media luna del Big Joe para coccion 100% indirecta a 110 C

[mikamado.es/en/accesorios/mixrbbq-deflector-mediasluna-bigjoe](https://mikamado.es/en/accesorios/mixrbbq-deflector-mediasluna-bigjoe)

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### Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Quebracho de larga duracion para aguantar 10 h estables sin recargar

[mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal](https://mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal)

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### Inkbird IBT-26S WiFi + Bluetooth thermometer

Segunda sonda WiFi para controlar tambien la temperatura de la camara

[mikamado.es/en/accesorios/inkbird-ibt-26s-wifi](https://mikamado.es/en/accesorios/inkbird-ibt-26s-wifi)

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Full recipe at: [mikamado.es/en/recetas/brisket-ahumado-baja-temperatura](https://mikamado.es/en/recetas/brisket-ahumado-baja-temperatura)

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