

Camp Chef PLCB Competition Blend Hardwood BBQ Pellets

QUICK BUYER GUIDE



Home pellet grillers who need an all-purpose hardwood blend

At a Glance Specs



BRAND

Made by Camp Chef



BAG WEIGHT

20 pound bag



WOOD BLEND

Maple hickory cherry blend



ADDITIVES

No oils chemicals or binders



MOISTURE AND BURN

Kiln-dried low moisture burn



COMPATIBILITY

Safe in pellet grills and smokers



ORIGIN

Made in the U.S.A.



Who It Is For

- ✓ Owners of pellet grills or smokers
- ✓ Cooks wanting one blend for many foods
- ✓ People prioritizing low ash and efficiency
- ✓ Buyers preferring 100% hardwood pellets



Who It Is Not For

- ✗ Charcoal or wood-fire grill users
- ✗ Those seeking single-wood pure smoke flavors
- ✗ Users who want flavored or infused pellets
- ✗ People who need very small sample sizes



Trade Offs to Consider

- Blend gives milder smoke than single woods
- Not as aromatic as oil-infused pellets
- 20 lb bag requires storage space
- Kiln-dried hot burn changes subtle smoke notes



Users Say

● POSITIVES

- ✓ Versatile across poultry pork beef seafood
- ✓ Low ash and efficient burn
- ✓ No added oils chemicals or binders

● COMPLAINTS

- ⚠ Not as strong as single-wood pellets
- ⚠ Large bag size for occasional users



How It Compares

- Compared to single-wood pellets this is milder
- Compared to flavored pellets this has no added oils
- Compared to generic pellets this is 100% virgin hardwoods



Choose This If...

- ✓ You want one versatile hardwood pellet
- ✓ You use a pellet grill regularly
- ✓ You prefer low ash efficient fuel
- ✓ You want U.S.-made pellets



Skip This If...

- ✗ You need a single-source wood flavor
- ✗ You use charcoal or direct wood grilling
- ✗ You want pellets with added flavor oils
- ✗ You only need small sample quantities



Learn More



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[Camp Chef Competition Blend BBQ Pellets Review: Versatile Fuel for Grilling and Smoking](#)



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