## 2024 Korea Coffee Roasting Championship Production Cupping Scoresheet KOREA COFFEE ROASTING Cup Code Scorekeepers Only - Competitor Name: Judge Name **Affective** Accuracy of **Descriptive Assessment** Coffee Coffee **Evaluation Descriptors** Low Medium High Fragrance / Aroma 0 to 9 0 to 3 □OTHER (□CHEMICAL □MUSTY/EARTHY □PAPERY) Select up to 5 that apply: ☐FLORAL ROASTED ☐FRUITY (☐BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT ) □NUTTY/COCOA (□NUTTY □COCOA) □SOUR/FERMENTED (□SOUR □ FERMENTED) GREEN/VEGETATIVE SWEET ( VANILLA/VANILLIN BROWN SUGAR ) Fragrance / Fragrance / Aroma Aroma Low Medium Flavor 5 0 to 3 0 to 9 ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY) Main tastes (2): ☐ SALTY ☐ BITTER ☐ SOUR ☐ UMAMI Select up to 5 that apply: FLORAL ROASTED ☐FRUITY (☐BERRY☐DRIED FRUIT ☐CITRUS FRUIT) □NUTTY/COCOA (□NUTTY □COCOA) 3x SPICY □SOUR/FERMENTED (□SOUR □ FERMENTED) SWEET ☐GREEN/VEGETATIVE □SWEET (□VANILLA/VANILLIN □BROWN SUGAR) Flavor Flavor Low Medium Aftertaste □OTHER (□CHEMICAL □MUSTY/EARTHY □PAPERY) 0 to 9 0 to 3 Select up to 5 that apply: Main tastes (2): FLORAL ROASTED □SALTY □BITTER ☐FRUITY (☐BERRY☐DRIED FRUIT ☐CITRUS FRUIT) □SOUR □UMAMI □NUTTY/COCOA (□NUTTY □COCOA) 3x □SOUR/FERMENTED (□SOUR □ FERMENTED) SPICY SWFFT SWEET ( VANILLA/VANILLIN BROWN SUGAR ) GREEN/VEGETATIVE Aftertaste Aftertaste **Acidity** Medium High 0 to 9 0 to 3 10 15 Select 1: DRY ACIDITY (HERBY, GRASSY, TART) 3x SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT) Acidity Acidity Low Medium High **Sweetness** 0 to 3 0 to 9 10 15 Select all that apply: 3x FRAGRANCE / AROMA: ☐AFTERTASTE: ☐FLAVOR: Sweetness Sweetness High Medium Mouthfeel Low 0 to 9 0 to 3 15 ☐SMOOTH (VELVETY, SILKY, SYRUPY) Select up to 2: ROUGH (GRITTY, CHALKY, SANDY) MOUTH-DRYING OILY METALLIC Mouthfeel Mouthfeel **Roast Defects** Undervelopment Underdevelopment Total **Defect Total** Overall Overvelopment Overdevelopment Total Baked Evaluation Scales Baked Total Total Total Coffee Evaluation: 0 - None to evaluate Scorched 4 - Acceptale **Total Production Cupping Score** 5 - Average Accuracy of Coffee Descriptors: Defect Evaluation Scale: Scorched 0 - No presence of defect 6 - Good 0 - None to evaluate Coffee Evaluation + Accuracy - Coffee Defects 7 - Very Good - Not very accurate 1 - Barely Tasted 8 - Excellent 2 - Somewhat accurate 3 - Fairly Tasted (of this scoresheet) 9 - Extraordinary 3 - Very accurate 5 - Overwhelming