



Single Origin

Blend

Judge Name :

Cup # :

Roast Level or Sample 	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness	Balance	Cup-To-Profile	Total Score
	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	
	Dry Qualities: Break			Intensity High Low	Level Heavy Thin	Development Chocolate Candy Sweet Grains			

Roast Defects (Subtract from total score) Underdevelopment 5 Overdevelopment 5 Baked 5 Scorched 5				Roast Defects Notes: <input type="text"/> <input type="text"/>		Total Score <input type="text"/> - Total Defects <input type="text"/> = Final Score <input type="text"/>	
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Unacceptable : 0 Acceptable : 4 – 4.75 Average : 5 – 5.75 Good : 6 – 6.75 Very Good : 7 – 7.75 Excellent : 8 – 8.75 Extraordinary : 9 – 10
 No Presence of Defect Taste : 0 Barely Tasted : 1 Fairly Tasted : 3 Overwhelming : 5