



Judge Name :

Cup # :

Roast Level or Sample 	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness <b>X2</b>	Balance <b>X2</b>	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	
	Dry Qualities: Break			Intensity High Low	Level Heavy Thin	Development Chocolate Candy Sweet Grains		

<p><b>Roast Defects (Subtract from total score)</b></p> <p>Underdevelopment: 5 (top), 0 (bottom)</p> <p>Overdevelopment: 5 (top), 0 (bottom)</p> <p>Baked: 5 (top), 0 (bottom)</p> <p>Scorched: 5 (top), 0 (bottom)</p>	<p><b>Roast Defects Notes:</b></p>	<p><b>Total Score</b></p> <p><b>- Total Defects</b></p> <p><b>= Final Score</b></p>
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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