



Single Origin

Blend

Judge Name :

Cup # :

Roast Level or Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness <b>X2</b>	Balance <b>X2</b>	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			

<b>Roast Defects (Subtract from total score)</b>				<b>Roast Defects Notes:</b>		<b>Total Score</b> <b>- Total Defects</b> <b>= Final Score</b>
Underdevelopment	Overdevelopment	Baked	Scorched			

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