

SAMPLE

Coffee / lot	Origin	Variety	Process
Roast date	Roast level	Dose / water	Cupped on

SCORED ATTRIBUTES

Fragrance / Aroma
dry crust · break

6

7

8

9

10

Flavor

6

7

8

9

10

Aftertaste

6

7

8

9

10

Acidity
intensity: high / low

6

7

8

9

10

Body
level: heavy / thin

6

7

8

9

10

Balance

6

7

8

9

10

Overall
the cupper's own judgement

6

7

8

9

10

Quarter-point steps: 6.00 · 6.25 · 6.50 · 6.75 · 7.00 ... Mark the ruler, write the number in the box.

COUNTED PER CUP — tick each cup that qualifies, 2 points per cup

Uniformity

same cup to cup

Clean cup

free of defects

Sweetness

present, not sugary

DEFECTS

Taint — 2 points per cup

Off the flavour but not disgusting. Usually noticed on the nose.

cups × 2 =

Fault — 4 points per cup

Overwhelming, renders the cup unpalatable. Usually noticed on the palate.

cups × 4 =

NOTES

Add the ten scores, then subtract the defects.
Total of attributes — defects = final score
80 and above is the specialty threshold.

FINAL SCORE