

Coffee cupping score sheet

Ten attributes · 6.00–10.00 in quarter points · five cups per sample

Drinklytics

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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