



# Specialty Coffee Association of America Coffee Cupping Form

Name: \_\_\_\_\_

Date: \_\_\_\_\_

<u>Quality scale:</u>			
6.00 - Good	7.00 - Very Good	8.00 - Excellent	9.00 - Outstanding
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample #	Roast Level of Sample	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Total Score <input style="width:30px;" type="text"/>
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	
		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	Score: <input style="width:30px;" type="text"/> Aftertaste	Intensity High Low	Level Heavy Thin	Score: <input style="width:30px;" type="text"/> Balance	Score: <input style="width:30px;" type="text"/> Sweetness	Defects(subtract) Taint=2 # cups Intensity Fault=4 <input style="width:20px;" type="text"/> X <input style="width:20px;" type="text"/> = <input style="width:30px;" type="text"/>	
Notes:									Final Score <input style="width:30px;" type="text"/>

Sample #	Roast Level of Sample	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Total Score <input style="width:30px;" type="text"/>
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	
		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	Score: <input style="width:30px;" type="text"/> Aftertaste	Intensity High Low	Level Heavy Thin	Score: <input style="width:30px;" type="text"/> Balance	Score: <input style="width:30px;" type="text"/> Sweetness	Defects(subtract) Taint=2 # cups Intensity Fault=4 <input style="width:20px;" type="text"/> X <input style="width:20px;" type="text"/> = <input style="width:30px;" type="text"/>	
Notes:									Final Score <input style="width:30px;" type="text"/>

Sample #	Roast Level of Sample	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Score: <input style="width:30px;" type="text"/>	Total Score <input style="width:30px;" type="text"/>
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	
		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	Score: <input style="width:30px;" type="text"/> Aftertaste	Intensity High Low	Level Heavy Thin	Score: <input style="width:30px;" type="text"/> Balance	Score: <input style="width:30px;" type="text"/> Sweetness	Defects(subtract) Taint=2 # cups Intensity Fault=4 <input style="width:20px;" type="text"/> X <input style="width:20px;" type="text"/> = <input style="width:30px;" type="text"/>	
Notes:									Final Score <input style="width:30px;" type="text"/>