



PRODUCTION ROAST EVALUATION SCORESHEET

(Final 결선)



Single Origin

Blend

Judge Name :

Cup # :

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

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