



Judge Name :

Cup # :

Roast Level or Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness X2	Balance X2	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	
	Dry	Qualities:	Break	Intensity	Level	Development		
				High	Heavy	Chocolate		
				Low	Thin	Candy		
						Sweet Grains		

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