KOREA COFFEE ROASTING CHAMPIONSHIP 2020

ROASTING PLAN REPORT: ☐ SINGLE ORIGIN ☐ BLEND (Final 결선)

COMPETITOR : COMPANY :

Which unit of temperature measurement will you be using? (Circle one) : ℃ ℉

Time	Set point	Bean Temp	Enviro temp	Airflow

	Predicted	
Start weight::		(not scored)
End weight:		
Start Temperature:		
End temperature:		
Colour Reading:		

Pre Blend or Post Blend? (Circle one)

Specify the ratio and quantity if blending:

Roaster's note:

Offical Use Only

	Actual	0-6	
			6
			12
			6

Roast Plan Accuracy Total ____ 24

Average Total (if multiple roasts) ____ 24

OVERTIME − ____

ROAST PLAN TOTAL = ____ 24

Official Use Only

Weight Evaluation Scale: 6=+/-200g 5=+/-201g to 300g 4=+/-301g to 400g 3=+/-401g to 500g 2=+/-501g to 600g 1=+/-601g to 700g 0=More than +/-701g

Temperature Evaluation Scale: 6=Accurate 5=+/- 0.1º to 2º 4=+/- 2.1º to 4º 3=+/- 4.1º to 6º 2=+/- 6.1º to 8º 1=+/- 8.1º to 10º 0=More than +/- 10.1º

Color Evaluation Scale: 6=+/- 0 to 2 5=+/- 2.1 to 3 4=+/- 3.1 to 4 3=+/- 4.1 to 5 2=+/- 5.1 to 6 1=+/- 6.1 to 7 0=More than +/- 7 point

Overtime Penalth: One (1) point deduction for evwry four (4) second overtime. Maximum overtime is (1) min/(15) points.

South Korea Specialty Coffee Association