



# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

Single Origin  Blend

Judge Name :

Cup # :

Roast Level of sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness X2	Balance X2	Cup-To-Profile	Total Score
	6 7 8 9 10 Dry Qualities: Break	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10 Intensity High Low	6 7 8 9 10 Level Heavy Thin	6 7 8 9 10 Development Chocolate Candy Sweet Grains	6 7 8 9 10	6 7 8 9 10	

### Roast Defects (Subtract from total score)

Underdevelopment 	Overdevelopment 	Baked 	Scorched 
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### Roast Defects Notes:

<b>Total Score</b>	<input type="text"/>
<b>- Total Defects</b>	<input type="text"/>
<b>= Final Score</b>	<input type="text"/>

Unacceptable : 0      Acceptable : 4 – 4.75      Average : 5 – 5.75      Good : 6 – 6.75      Very Good : 7 – 7.75      Excellent : 8 – 8.75      Extraordinary : 9

No Presence of Defect Taste : 0      Barely Tasted : 1      Fairly Tasted : 3      Overwhelming : 5