

## **Specialty Coffee Association of America Coffee Cupping Form**

Name:		
Date:	Session:	Table No.

Quality s	scale:		
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 or Sample	Score: Fragrance/Aroma	Score:	Acidity  Acidity  1   1   1   1   1   1   1   1   1   1	Score: Sweetness	Score:	Score: Clean Cup  Score: Uniformity  Score:	Score:  Overall  Overall  Fault=4  Score  Total Score  Total Score  Total Score  Total Score  Total Score  Total Score	
	Notes:	lotes:							
Sample #	Roast Level or Sample	Score:   Fragrance/Aroma	Score:	Acidity  Acidity    1	Score: Sweetness	Score:	Score: Clean Cup Score: Uniformity Uniformity	Overall  Overall  Total Score  Percentage of the second se	
			6 7 8 9 10	Low	Low	6 7 8 9 10		Fault=4	
	Notes:							Final Score	
Sample #	Roast Level ot sample	Score: Fragrance/Aroma	Score:	Score: Acidity		Score:	Score:		
		Dry Qualities: Break	Aftertaste	Intensity High Low	Intensity High Low	Balance	Uniformity Uniformity	Defects (subtract)  Taint=2 # cups Intensity  Fault=4 X = =	
	Notes:							Final Score	