

DATE	COFFEE NAME	PAIRED WITH				
NAME	BREW METHOD	LOCATION DETAILS				

	ers with.										•						
TASTE			GREEN	/ VEGETATIVE	SOUR / FERM	ENTED	FRUITY	FLORAL	SWEET		NUTTY / COCOA	SPICES	RO	ASTED		/ MUSTY / ODY F BOX IS CHECKED	
	CHECK ALL THE SPACE MORE SPECIAL DESCRIBE AFTERTAST	THE FRAGRANCE AROMA  THAT APPLY. USE TO ADD NOTES OR FIC DESCIPTIONS. THE FLAVOR, TE, SWEETNESS															
	CHECK ALL THE SPACE	THAT APPLY. USE TO ADD NOTES OR FIC DESCIPTIONS.															
-				LOW	MED-LO	w	MED	MED-HIGH	HIGH								
	I N	FRAGRANCE									OVERALL & AFFECTIVE						
	T E	AROMA															
	N	FLAVOR									UNIFORMITY						
	S I	AFTERTASTE									ARE THE ATTRIBUTES CONSISTENT FROM						
	T Y	SWEETNESS									OTHER SIMILAR COFFEES YOU'VE						
		UMAMI									HAD?						
	DECC	RIBE THE						I		_	BALANCE						
SS	1	CIDITY		SOFT	FAINT		DELICATE	STRUCTURED	OTHER/NOTES		HOW WELL DO THE AROMAS, FLAVORS,						
		LL THAT APPLY		JUICY	QUICK		VIBRANT	LIVELY			BODY AND ACIDITY COMPLIMENT EACH						
IVEL INESS		RITE YOUR OWN ESPONSE		DRY	BALANCI	ED	ROUNDED	TART			OTHER?						
											IMPRESSION OF ROAST DEGREE						
LIV				LOW	MED-LO	W	MED	MED-HIGH	HIGH		BASED ON THE TASTE	LIGHT		MEDIUM		DARK	
	INTENSITY	ACIDITY									OF THE COFFEE, WHAT ROAST DEGREE IS THE SAMPLE?	-					
										_	IMPRESSION OF QUALITY						
-EEL	1	RIBE THE EEL / BODY		ROUGH	METALL:	C	MILKY	SYRUPY	OTHER/NOTES		DOES THE SAMPLE						
		L THAT APPLY		OILY	SMOOTI	1	SILKY	TEA-LIKE			TASTE LIKE YOU WOULD						
		RITE YOUR OWN ESPONSE	0	DRYING	VELVET	Υ	CHEWY	COATING			EXPECT IT TO TASTE?						
톤											IMPRESSION OF QUALITY	Low		MEDIUM	н	GH	
MOUTHFE				LOW	MED-LO	W	MED	MED-HIGH	HIGH		OVERALL, RATE YOUR	<del>                                     </del>	1   1	111	+	<del></del>	
	INTENSITY	MOUTHFEEL / BODY									IMPRESSION OF THE QUALITY OF THIS COFFEE.	0	5		10	15	