



Specialty Coffee Association of America Coffee Cupping Form

Name: _____

Date: 2022年11月15日

Quality 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 # COLOMBIA NARINO SUPREMO	Roast Level of Sample 	Score: <u>7.25</u> Fragrance/Aroma	Score: <u>7.25</u> Flavor	Score: <u>7.5</u> Acidity	Score: <u>7.5</u> Body	Score: <u>10</u> Uniformity	Score: <u>10</u> Clean Cup	Score: <u>7</u> Overall	Total Score 81
		Dry Qualities: Break	Score: <u>7.25</u> Aftertaste	Intensity: High	Level: Heavy	Score: <u>7.25</u> Balance	Score: <u>10</u> Sweetness	Defects(subtract) Taint=2 # cups Intensity Fault=4 ☐ X ☐ = ☐	
		Notes: <u>70-75, 1-7, シイロアロマ, シイロボディ</u>						Final Score 81	

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