



**SPECIALTY  
COFFEE ASSOCIATION  
OF AMERICA®**

# Specialty Coffee Association of America Coffee Cupping Form

Name: \_\_\_\_\_

Date: \_\_\_\_\_

<u>Quality scale:</u>			
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

<b>Sample #</b>	Roast Level or sample	Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Total Score <input type="text"/>	
		Fragrance/Aroma		Flavor		Acidity		Body		Uniformity		Clean Cup			Overall
		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10			
		Dry Qualities: Break		Aftertaste Score: <input type="text"/>		Intensity High Low		Level Heavy Thin		Balance Score: <input type="text"/>		Sweetness Score: <input type="text"/>		Defects (subtract)	
		_____		6 7 8 9 10		_____		_____		6 7 8 9 10		6 7 8 9 10		Taint=2 # cups Intensity	
		_____		_____		_____		_____		_____		_____		Fault=4 <input type="text"/> X <input type="text"/> = <input type="text"/>	
<b>Notes:</b>													<b>Final Score</b> <input type="text"/>		

<b>Sample #</b>	Roast Level or sample	Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Total Score <input type="text"/>	
		Fragrance/Aroma		Flavor		Acidity		Body		Uniformity		Clean Cup			Overall
		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10			
		Dry Qualities: Break		Aftertaste Score: <input type="text"/>		Intensity High Low		Level Heavy Thin		Balance Score: <input type="text"/>		Sweetness Score: <input type="text"/>		Defects (subtract)	
		_____		6 7 8 9 10		_____		_____		6 7 8 9 10		6 7 8 9 10		Taint=2 # cups Intensity	
		_____		_____		_____		_____		_____		_____		Fault=4 <input type="text"/> X <input type="text"/> = <input type="text"/>	
<b>Notes:</b>													<b>Final Score</b> <input type="text"/>		

<b>Sample #</b>	Roast Level or sample	Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Total Score <input type="text"/>	
		Fragrance/Aroma		Flavor		Acidity		Body		Uniformity		Clean Cup			Overall
		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10			
		Dry Qualities: Break		Aftertaste Score: <input type="text"/>		Intensity High Low		Level Heavy Thin		Balance Score: <input type="text"/>		Sweetness Score: <input type="text"/>		Defects (subtract)	
		_____		6 7 8 9 10		_____		_____		6 7 8 9 10		6 7 8 9 10		Taint=2 # cups Intensity	
		_____		_____		_____		_____		_____		_____		Fault=4 <input type="text"/> X <input type="text"/> = <input type="text"/>	
<b>Notes:</b>													<b>Final Score</b> <input type="text"/>		

<b>Sample #</b>	Roast Level or sample	Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Score: <input type="text"/>		Total Score <input type="text"/>	
		Fragrance/Aroma		Flavor		Acidity		Body		Uniformity		Clean Cup			Overall
		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10		6 7 8 9 10			
		Dry Qualities: Break		Aftertaste Score: <input type="text"/>		Intensity High Low		Level Heavy Thin		Balance Score: <input type="text"/>		Sweetness Score: <input type="text"/>		Defects (subtract)	
		_____		6 7 8 9 10		_____		_____		6 7 8 9 10		6 7 8 9 10		Taint=2 # cups Intensity	
		_____		_____		_____		_____		_____		_____		Fault=4 <input type="text"/> X <input type="text"/> = <input type="text"/>	
<b>Notes:</b>													<b>Final Score</b> <input type="text"/>		