

WORLD COFFEE ROASTING CHAMPIONSHIP 2014

ROASTING PLAN REPORT

	COMPETITOR:				COUNTRY:		
	Which unit c	of temperature		will you be us	sing? (Circle one): °C °F	Official Use Only	-
Time	Set point	Bean Temp	Enviro temp	Airflow	Predicted	Actual 0-6	
	Set point				End weight: Start Temperature: End temperature: Colour Reading: Roaster Notes:	Actual 0-6	6
	1	1	<u>ı </u>		Roast log number submitted		

Official Use Only

Weight Evaluation Scale: 6 = Accurate5 = +/-200g4 = +/-300g3 = +/-400g2=+/-500g1=+/-600g0= More than +/-700gTemperature Evaluation Scale: 6 = Accurate $5 = +/-2^{\circ}$ $4 = +/-3^{\circ}$ $3 = +/-4^{\circ}$ $2=+/-5^{\circ}$ $1=+/-6^{\circ}$ 0= More than +/-6^{\circ}

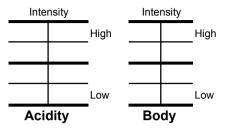
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COMPETITO	R:
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COUNTRY:

Describe the roast and cup quality you plan to achieve during your production roast time and indicate planned intensity of acidity and body:



Describe the heat application (time and temperature) plan you have plotted above:

If blending roasts please note percentage of roasts being used:

 Official Use Only
 Cup-to-Profile Accuracy Judge Comments:
 Roasting Plan Accuracy (page one)
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 Cup-to-Profile Accuracy
 Cup-to-Profile Accuracy
 /6

