



# WORLD COFFEE ROASTING CHAMPIONSHIP 2014

## ROASTING PLAN REPORT

COMPETITOR:

COUNTRY:

Which unit of temperature measurement will you be using? (Circle one):    °C    °F

Time	Set point	Bean Temp	Enviro temp	Airflow

End weight:

Start Temperature:   
End temperature:

Colour Reading:

Roaster Notes:

**Official Use Only**

Actual	0-6
<input type="text"/>	<input type="text"/>
Actual	0-6 <sup>6</sup>
<input type="text"/>	<input type="text"/>
	12
Actual	Yes No
<input type="text"/>	<input type="checkbox"/> <input type="checkbox"/>

Roast log number submitted

**Official Use Only**

Weight Evaluation Scale: 6 = Accurate    5 = +/-200g    4 = +/- 300g    3 = +/- 400g    2=+/-500g    1=+/-600g    0= More than +/- 700g  
Temperature Evaluation Scale: 6 = Accurate    5 = +/- 2°    4 = +/- 3°    3 = +/- 4°    2=+/-5°    1=+/-6°    0= More than +/- 6°



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**ROASTING PLAN REPORT**

COMPETITOR:

COUNTRY:

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

Intensity		Intensity	
<input type="text"/>	High	<input type="text"/>	High
<input type="text"/>		<input type="text"/>	
<input type="text"/>	Low	<input type="text"/>	Low
<b>Acidity</b>		<b>Body</b>	

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)

<input type="text"/>	/19
<input type="text"/>	/6

Cup-to-Profile Accuracy

<input type="text"/>
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**TOTAL**  
out of 25