

World Coffee Roasting Championship Roast Plan Scoresheet

☐ Single Origin ☐ Blend

Competitor Name: _____

Competition Body _____

Check one: ☐ Pre blend ☐ Post blend

Start / End Weight: / (not scored)

Weight Loss %:

Start Temperature:

End Temperature:

Color Reading:

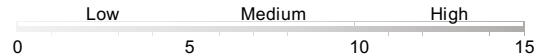
Specify the ratio and quantity if blending:

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

Descriptive Assessment

Describe the final cup you plan to achieve by checking the appropriate CATA boxes and adding your notes next to them. The head judge and cupping judges will evaluate the accuracy of this description in comparison to the cupping evaluation.

Fragrance / Aroma

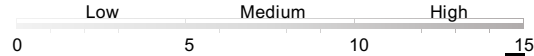


Select the dominant descriptors:

- ☐ FLORAL
☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
☐ GREEN/VEGETATIVE

- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY)
☐ ROASTED
☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
☐ SPICY
☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

Flavor



Select the dominant descriptors:

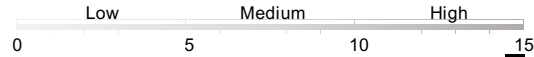
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☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
☐ GREEN/VEGETATIVE

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☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
☐ SPICY
☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

Main tastes (2):

- ☐ SALTY ☐ BITTER
☐ SOUR ☐ UMAMI
☐ SWEET

Aftertaste



Select the dominant descriptors:

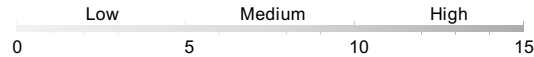
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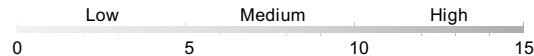
Acidity



Select 1:

- ☐ DRY ACIDITY (HERBY, GRASSY, TART)
☐ SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

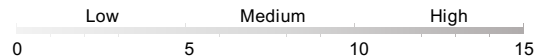
Sweetness



Select all that apply:

- ☐ FRAGRANCE / AROMA: ☐ FLAVOR: ☐ AFTERTASTE:

Mouthfeel



Select up to 2:

- ☐ ROUGH (GRITTY, CHALKY, SANDY)
☐ OILY

- ☐ SMOOTH (VELVETY, SILKY, SYRUPY)
☐ MOUTH-DRYING
☐ METALLIC

Accuracy

Officials use only

Actual

0 to 3

2x

+

2x

+

2x

+

2x

6

=

Roast Plan
Accuracy Total

Average Total
(if multiple roasts)

Overtime

☐ N ☐ Y

/24

Roast Plan
Total