	/ORLD COFFE 注: 注: 注: 注: 注: 注: 注: 注: 注: 注: 注: 注: 注:				ND	
	參賽人員:				國籍:	
	Which ur	nit of temperatu	re measureme	nt will you be us	sing? (Circle one): °C °F	官方使用區域
時間	設定點	豆溫	環境溫度	氣流風門	Predicted	0-6 實際
					開始重量: (不計分)	
					開始溫度:	實際
					結束溫度:	1:
						實際 0-6
					烘焙數值:	
					生拚 熟拚? (請圈選)	
						烘焙計畫準確度總計
					如果混合,指定比例和數量:	2
						平均總分
					烘焙注記 Roaster Notes:	(如果多煱烘焙)2
					WANTED HOUSE HOUSE.	超時 -
						\
						烘焙計畫總分 =

Official Use Only

重量評分: 6 = 準確 Accurate 5 = +/-200g 4 = +/-300g 3 = +/-400g 2=+/-500g 1=+/-600g 0= More than +/-700g

溫度評分: 6 = 準確 Accurate $5 = +/-2^{\circ}$ $4 = +/-3^{\circ}$ $3 = +/-4^{\circ}$ $2 = +/-5^{\circ}$ $1 = +/-6^{\circ}$ $0 = More than +/-6^{\circ}$

烘焙數值評分: 6 = 準確 Accurate 5 = +/- 2 4 = +/- 3 3 = +/- 4 2=+/-5 1=+/-6 0= More than +/- 6 point

每 4 秒會扣一分總分最多扣 15 分(超時 1 分鐘) Overtime Penalty: One (1) point deduction for every four (4) seconds overtime. Maxium overtime is (1) min/(15) points

		E ROASTING CHAMPIONSHIP	□ BI END			
	ROASTING PLAI 参賽人員:	N REPORT: □ SINGLE ORIGIN	□ BLEND	杯測編碼:		
	•		_	'	-	

Competitor Use Only

描述您計畫通過烘焙達到的味道和計畫實現的最終杯測風味品質,包括甜度,酸度和體脂感的強度。(主審和杯測評審們將會評價這描述的準確性。Describe the final cup quality you plan to achieve by your roasting and planned taste and flavor including the intensity of sweetness, acidity, and body. (The head judge and cupping judges will eavluate the accuracy of this description while their product cupping.





