

## WORLD COFFEE ROASTING CHALLENGE 2013

ROASTING PLAN REPORT

	COMPETITOR:				COUNTRY:	
	Which unit o				sing? (Circle one): °C °F	Official Use Only
Time	Set point	Bean Temp	Enviro temp	Airflow	Predicted Charge weight: End weight:	Actual 0-6
					Start Temperature: End temperature:	Actual Yes No
					Colour Reading:	
		·	· · · · ·			

## 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°

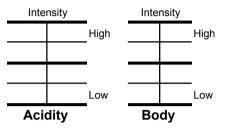
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COMPETITOR:

COUNTRY:

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



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

If blending coffees please note percentage of coffees being used:

Official Use Only Cup-to-Profile Accuracy Judge Comments:

Roasting Plan Accuracy (page one) Cup-to-Profile Accuracy



