



WORLD COFFEE ROASTING CHALLENGE 2013
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

Charge weight:

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 ¹²
<input type="text"/>	<input type="text"/>
Actual	Yes No
<input type="text"/>	<input type="text"/>

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°



WORLD COFFEE ROASTING CHALLENGE 2013
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
Acidity		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)

<input type="text"/>	/25
<input type="text"/>	/6

Cup-to-Profile Accuracy

<input type="text"/>

TOTAL
out of 31