

Specialty Coffee Association of America Coffee Cupping Form

Directions: (1) Mark the relative darkness of the sample. (2) Mark the intensity of fragrance/aroma of the dry, crust and break on the vertical scale. (3) Rate the quality of fragrance/aroma on the horizontal scale. (4) Upon tasting the liquor, evaluate *intensity* of acidity and *level* of body. (5) Mark the *quality* of the flavor attribute on the horizontal 1-10 scale. If the score changes, note the change with an arrow. Mark any taints or defects found, along with the number of cups in which it was found. (6) Enter the final quality score of each flavor component in the upper right box. (7) Add all component scores together. (8) Subtract defects and taints to get final sample score.

Quality scale: 5- Average

10- Exceptional 4- Fair
9- Outstanding 3- Poor
8- Excellent 2- Very poor
7- Very good 1- Unacceptable
6- Good 0- Not present

