



cold brewed. simply better.™

Cold Brew Coffee Cupping Form

Name: _____

Date: _____ Session: _____

| Quality Scale: | | | |
|----------------|------------------|------------------|--------------------|
| 6.00 - Good | 7.00 - Very Good | 8.00 - Excellent | 9.00 - Outstanding |
| 6.25 | 7.25 | 8.25 | 9.25 |
| 6.50 | 7.50 | 8.50 | 9.50 |
| 6.75 | 7.75 | 8.75 | 9.75 |

| | | | | | | | | | |
|--------------|-----------------------|-----------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|
| Sample # | Roast Level of Sample | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ |
| | | Fragrance/Aroma | Flavor | Acidity | Body | Sweetness | Balance | Overall | |
| | | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 |
| | | Dry | Brewed | | | | | | |
| | | High | High | | | | | | |
| | | Low | Low | | | | | | |
| | | | Score: _____ | | | | | | |
| | | | 6 7 8 9 10 | | | | | | |
| | | | High | | | | | | |
| | | | Low | | | | | | |
| Notes: _____ | | | | | | | | | Total Score |

Cupper Notes:

- Vertical Scales mark intensity of attribute
- Horizontal Scales mark quality of attribute
- Flavor & Balance scores are multiplied by factor of 2
- Defects: Taints intensity -1/Faults intensity -2 lose points in Balance Score

| | | | | | | | | | |
|--------------|-----------------------|-----------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|
| Sample # | Roast Level of Sample | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ |
| | | Fragrance/Aroma | Flavor | Acidity | Body | Sweetness | Balance | Overall | |
| | | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 |
| | | Dry | Brewed | | | | | | |
| | | High | High | | | | | | |
| | | Low | Low | | | | | | |
| | | | Score: _____ | | | | | | |
| | | | 6 7 8 9 10 | | | | | | |
| | | | High | | | | | | |
| | | | Low | | | | | | |
| Notes: _____ | | | | | | | | | Total Score |

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| | | | | | | | | | |
|--------------|-----------------------|-----------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|
| Sample # | Roast Level of Sample | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ | Score: _____ |
| | | Fragrance/Aroma | Flavor | Acidity | Body | Sweetness | Balance | Overall | |
| | | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 | 6 7 8 9 10 |
| | | Dry | Brewed | | | | | | |
| | | High | High | | | | | | |
| | | Low | Low | | | | | | |
| | | | Score: _____ | | | | | | |
| | | | 6 7 8 9 10 | | | | | | |
| | | | High | | | | | | |
| | | | Low | | | | | | |
| Notes: _____ | | | | | | | | | Total Score |

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