



Specialty Coffee Association Arabica Cupping Form

Name: _____

Date: _____

Table no: _____

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 No.	Roast Level of Sample 	Fragrance/Aroma	Score	Flavor	Score	Acidity	Score	Body	Score	Uniformity	Score	Clean Cup	Score	Overall	Score	Total Score	
		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	Qualities	Break	Aftertaste	Score	Intensity	High	Level	Heavy	Balance	Score	Sweetness	Score	Defects (subtract)		
		_____	_____	_____	6 7 8 9 10	_____	_____	_____	_____	_____	6 7 8 9 10	_____	_____	Taint - 2 # of cups intensity Fault - 4 □ X □ = □			
Notes:															Final Score		

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		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	Qualities	Break	Aftertaste	Score	Intensity	High	Level	Heavy	Balance	Score	Sweetness	Score	Defects (subtract)		
		_____	_____	_____	6 7 8 9 10	_____	_____	_____	_____	_____	6 7 8 9 10	_____	_____	Taint - 2 # of cups intensity Fault - 4 □ X □ = □			
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