

COFFEE & CREMA CUPPER'S FORM

Name: _____

- 10** **EXCEPTIONAL**
 Phenomenal is another good word. It can't get any better than this. 10's are extremely rare.
- 9** **OUTSTANDING**
 The best coffee in the world hangs out here. Uniqueness and elegance count for a lot at this level. Very rare.
- 8** **EXCELLENT**
 This is not just an extension of *Very Good*. Here begins the rarified air of the great coffees of the world. Consider well.
- 7** **VERY GOOD**
 An extension of *Good*. Ask yourself if it is better than just pleasing.
- 6** **GOOD**
 Pleasing, with some hint of character in the cup. When you say "It tastes good," this is what you mean.
- 5** **AVERAGE**
 Here the coffee is free from defect but with nothing to recommend it. Not bad anymore but good either.
- 4** **FAIR**
 There might not be anything wrong at this level but something unpleasant is just under the surface.
- 3** **POOR**
 This is bad.
- 2** **VERY POOR**
 This is *really* bad.
- 1** **UNACCEPTABLE**
 You can't stand it. It makes you gag or want to spit it out.
- 0** **NOT PRESENT**

Date:

Date:

Date:

Date:

Date:

Date:

Date:

Coffee: _____	Add all scores to come up with total:						
DRY FRAGRANCE (1-4)	CRUST BREAK AROMA (1-2)	AROMA (1-4)	ACIDITY <input type="checkbox"/> L <input type="checkbox"/> M <input type="checkbox"/> H <input type="checkbox"/> HIGH	SWEETNESS	FLAVOR	CLEAN CUP	BALANCE
			BODY <input type="checkbox"/> L <input type="checkbox"/> M <input type="checkbox"/> H <input type="checkbox"/> HEAVY	AFTERTASTE		UNIFORMITY	OVERALL
Add all scores to come up with total:							
Coffee: _____	Add all scores to come up with total:						
DRY FRAGRANCE (1-4)	CRUST BREAK AROMA (1-2)	AROMA (1-4)	ACIDITY <input type="checkbox"/> L <input type="checkbox"/> M <input type="checkbox"/> H <input type="checkbox"/> HIGH	SWEETNESS	FLAVOR	CLEAN CUP	BALANCE
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Add all scores to come up with total:							

CUPPER'S GUIDE TO TERMINOLOGY



ROAST LEVEL

This bar indicates the roast level. Cupping roasts should be at the very bottom and production roasts farther up.

FRAGRANCE & AROMA

Fragrance denotes the smell of the ground coffee while aroma describes the wet coffee both before the crust is broken and after.

- *flowery, fruity, nutty § burnt, medicinal, dirty, rubbery* •

ACIDITY

This is what brightens a coffee. In wine it is often referred to as nerve, backbone or spine. Quantity of acidity is not necessarily related to quality. As with wine, not all coffees should be notably acidic. It is rather the expression of that acidity, whether powerful or very mild, that is important. Is the acidity harsh or overly tart? Is the acidity refined or tangy or does it have a pleasant snap? These are the kinds of questions you should ask when judging acidity.

- *lively, refined, firm, soft, having spine, crisp structure, racy § sharp, hard, thin, dull, acetic, sour, flabby, biting* •

BODY (MOUTHFEEL)

The tactile sensation imparted by a coffee. Body can include the perception of viscosity, density, weight, texture and astringency. As with acidity, the degree of mouthfeel presence is not the same thing as quality. The cupper must score the quality of the body.

- *buttery, creamy, round, smooth, cradling, rich, velvety, tightly knit § astringent, rough, watery, thin, light, gritty* •

SWEETNESS

The sensation of sweetness correlates directly with how uniformly ripe a coffee was when harvested. Sweetness is not entirely dependent on how much sugar is in the roasted coffee, but also on other components which combine to create the impression of sweetness.

- *ripeness, sweet § green, undeveloped, closed, tart* •

AFTERTASTE

The lingering flavor after the coffee has been swallowed can either reinforce the pleasure derived from a coffee's other attributes or it can weaken and even sabotage it. Does the coffee sweetly disappear or is there a harshness that emerges?

- *sweet, cleanly disappearing, pleasantly lingering § bitter, harsh, astringent, cloying, dirty, unpleasant, metallic* •

FLAVOR (FRAGRANCE/AROMA & TASTE)

This is a combination of taste (sweet, sour, bitter, salty & pungent) and fragrance/aroma. This is where a fine coffee can truly stand out as an elegant, and even forceful, expression of terroir. The judge must determine whether a coffee's flavor profile is merely generic or a genuine expression of terroir brought out by the care of the harvester and the skill of the processor.

- *character, intensity, distinctiveness, simple-complex depth (possible notations: nutty, chocolate, berry, fruit, caramel, floral, beefy, spicy, honey, smoky) § insipid, potato, peas, grassy, woody, bitter-salty-sour, gamey, baggy, vegetal* •

CLEAN CUP

This is the basic starting point for coffee quality. Clean cup is freedom from taints or faults. It is the transparency necessary for a coffee's terroir to shine through.

- *purity, free from measurable faults, clarity § dirty, earthy, moldy, off-fruity, fermented* •

UNIFORMITY

Is the coffee same between different cups? Is there an off flavor in one cup?

BALANCE

Is the coffee harmonious? Is something excessive? Is the coffee missing something?

- *harmony, equilibrium, stable-consistent (from hot to cold) structure § hollow, excessive, aggressive, inconsistent change in character* •

OVERALL

Does the coffee have an exciting complexity or is it a simple but very pleasing coffee? Does the cupper simply not like it? This category is the cupper's personal call.

- *complexity, dimension, uniformity, richness (transformation from hot to cold.) § simplistic, boring, do not like!* •

FINAL THOUGHTS

One way the coffee experience is truly different from wine is the perception of how it changes from hot to cold over a considerable amount of time. Most judge a coffee by their first impression. The first step to leaving the commodity world, however, is to discover delight in the elegant and slowly evolving transformations of the rare, best coffees.

Descriptions taken from Cup of Excellence® literature.