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Q ROBUSTA

FINE ROBUSTA CUPPING FORM

TABLE #

Name: _____

Date: _____

Session: _____

Quality Scale:			
6.00 Good	7.00 Very Good	8.00 Fine	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: Fragrance/Aroma — 6 7 8 9 10 — Dry Character Break

Score: Flavor — 6 7 8 9 10

Score: Aftertaste — 6 7 8 9 10

Score: Salt / Acid — 6 7 8 9 10 — Low Salt High Acid

Score: Bitter / Sweet — 6 7 8 9 10 — Low Bitter High Sweet

Score: Mouthfeel — 6 7 8 9 10 — Rough Smooth

Score: Balance — 6 7 8 9 10

Score: Overall — 6 7 8 9 10

Total Score

Score: Uniform Cups ☐ ☐ ☐ ☐ ☐

Score: Clean Cups ☐ ☐ ☐ ☐ ☐

Defects (sustract)

Taint = 2 — # cups ☐ X intensity ☐ = ☐

Fault = 4 — # cups ☐ X intensity ☐ = ☐

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