



# Cupping Form

Cupper: \_\_\_\_\_ Date: \_\_\_\_\_

Coffee	Fragrance	Acidity	Flavor	Balance, Overall Notes	Score
		<input type="checkbox"/>	<input type="checkbox"/>		_____ Add 50 _____ Cupper Adj ± _____ Total _____
	Aroma	Mouthfeel	Aftertaste		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
		<input type="checkbox"/>	<input type="checkbox"/>		_____ Add 50 _____ Cupper Adj ≠ _____ Total _____
	Aroma	Mouthfeel	Aftertaste		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
		<input type="checkbox"/>	<input type="checkbox"/>		_____ Add 50 _____ Cupper Adj ≠ _____ Total _____
	Aroma	Mouthfeel	Aftertaste		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
		<input type="checkbox"/>	<input type="checkbox"/>		_____ Add 50 _____ Cupper Adj ≠ _____ Total _____
	Aroma	Mouthfeel	Aftertaste		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

Rate coffees from 1-10 points. Specialty coffee is never under 5 points. Add 50 points to the total and then make a cuppers adjustment of ±5 points to arrive at the total.