

CIRELLI COFFEE ROASTING CO PTY LTD

CUPPING FORM

SUPERIOR HAND CRAFTED QUALITY BY:
CIRELLI
 COFFEE ROASTING CO.

Name: _____

Sample	Variety	
	Roast Level of Sample	
D <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> L		
Dry Sniff	Fragrance	
	Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
Wet Sniff	Aroma	
	Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
Taste Pt 1	Flavour	
	Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
Taste Pt 2	Aftertaste	
	Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
Taste Pt 3	Acidity	
	Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
Taste Pt 3	Body	
	Intensity <input type="checkbox"/> Thick <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L <input type="checkbox"/> Thin	
Taste Pt 3	Sweetness	
	Clean Cup	Balance
Overall		6 7 8 9 10
FINAL SCORE		

Sample	Variety	
	Roast Level of Sample	
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Fragrance	Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
	Aroma	
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Flavour		Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
Aftertaste		Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
Acidity		Intensity <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
Body		Intensity <input type="checkbox"/> Thick <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L <input type="checkbox"/> Thin
Sweetness		Clean Cup
Sweetness		Balance
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Sweetness		Clean Cup
Sweetness		Balance
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FINAL SCORE		

Subject:
 Coffee Cupping Form

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Date:
 August 14

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The Cupping Form

- Keep this process as simple as possible.
- Scoring – a score of 5 to 10 applicable for each (5 assumes it is still “specialty coffee” quality, but the lowest of the low.
- Filling out the form-
 - General information: the cupper fills the top of the page with his name.
 - Variety - the Cupper writes the variety.
 - Roast Colour: the cupper may view a tray, provided showing all the ground coffee samples to be cupped in the session, to observe the uniformity of roasts.
 - First taste the dry grounds, then the crust that forms after water is poured on the coffee, and lastly when the cupper breaks the crust and smells the vapours that are released.
 - The cupper rates each by drawing a line through the ladder structure and and notes the intensity.
 - Totalling: once all criteria have been scored the scores are tallied.

The Cupping Steps

	Temp.	Tasting	Information
DRY SNIFF	Nil	Fragrance	Within 15 minutes after samples have been ground, the dry fragrance of the samples should be evaluated.
WET SNIFF	92-96° C	Aroma	After pouring the hot water into the cup and steeping for 3-4 minutes. Break the crust by stirring 3 times while sniffing.
Taste Part 1	71° C	Flavour Aftertaste	Because the retro nasal vapours are at their maximum intensity at these elevated temperatures.
Taste Part 2	60-70 °C	Acidity Body Balance	Balance is the cupper's assessment of how well the Flavour, Aftertaste, Acidity, and Body fit together in a synergistic combination.
Taste Part 3	Below 37° C	Sweetness Uniformity Clean Cup	At room temperature. For these attributes, the cupper makes a judgment on each individual cup.
Taste Part 4	Above 21° C	Defect Taints Faults	We subtract any defects that may have been present and get a Final Score. • Taint - any defect that is noticeable but usually not overwhelming in aromatic aspect. Any taints present in the cup are penalized 2 points. • Fault -an overwhelming defect typically characterized as a sour, ferment, or phenolic. Faults are subject to 4 points of penalization. Then described ("sour," "rubbery," "ferment," "phenolic")
End	21° C	Nil	Evaluation of the coffee should cease at 21° C

The overall score is determined by the cupper and given to the sample as "Cupper's Points" based on ALL of the combined attributes.