



Specialty Coffee Association of America Coffee Cupping Form

Name: _____

Date: 日期 Session: _____ 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

風味屬性計分

杯測師個人整體評價

風味分

Sample #	Roast Level or Sample	香氣分標尺 Score: Fragrance/Aroma	整體風味 Score: Flavor	酸度 Score: Acidity	甜感 Score: Sweetness	口感 Score: Body	乾淨 Score: Clean Cup	Overall Score:	Total Score
A	烘焙度 Dry Qualities: Break (描述)	6-10	6-10	6-10	6-10	6-10	☐☐☐☐☐	6-10	
								Defects (subtract)	
								Taint=2 # cups Intensity	
								Fault=4 ☐ X ☐ = ☐	
Notes: 風味描述(香氣、酸度、口感、餘韻...)								Final Score	

樣品編碼

B

Sample #	Roast Level or Sample	Score: Fragrance/Aroma	Score: Flavor	Score: Acidity	Score: Sweetness	Score: Body	Score: Clean Cup	Score: Overall	Total Score
B	Dry Qualities: Break	6-10	6-10	6-10	6-10	6-10	☐☐☐☐☐	6-10	
								Defects (subtract)	
								Taint=2 # cups Intensity	
								Fault=4 ☐ X ☐ = ☐	
Notes:								Final Score	

C

Sample #	Roast Level or Sample	Score: Fragrance/Aroma	Score: Flavor	Score: Acidity	Score: Sweetness	Score: Body	Score: Clean Cup	Score: Overall	Total Score
C	Dry Qualities: Break	6-10	6-10	6-10	6-10	6-10	☐☐☐☐☐	6-10	
								Defects (subtract)	
								Taint=2 # cups Intensity	
								Fault=4 ☐ X ☐ = ☐	
Notes:								Final Score	

缺陷分

最終分