Cupping Form for Evaluating Coffee

Cupper Name: _____ Date: _____

Coffee & Type	Aroma Comments	Acidity	Flavour	Balance, Overall Notes	Score (informal)
		Mouthfeel	Aftertaste		Add +50
				Cupper's Points	Cupper adj. ±

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Cupping Notes:

Score aroma, acidity, flavour, mouthfeel, and aftertaste from 1 to 10 (note, specialty coffee should never score less than a 5 in any of these, and almost no coffee gets a 10). Add 50 to the score, then add or remove up to 5 "cupper's points" in the final box. Extra space is provided to mark down specific comments and notes about the coffee being evaluated.