



cold brewed. simply better.™

Cold Brew Coffee Cupping Form

Name: _____

Date: _____ Session: _____

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

Sample #	Roast Level of Sample	Fragrance/Aroma Score:	Flavor Score: X2	Acidity Score:	Body Score:	Sweetness Score:	Balance Score: X2	Overall Score:
Copper Notes: * Vertical Scales mark Intensity of attribute * Horizontal Scales mark quality of attribute * Flavor & Balance scores are multiplied by factor of 2 * Defects: Taints intensity -1/Faults intensity -2 lose points in Balance Score								
Notes:								Total Score

Sample #	Roast Level of Sample	Fragrance/Aroma Score:	Flavor Score: X2	Acidity Score:	Body Score:	Sweetness Score:	Balance Score: X2	Overall Score:
Copper Notes: * Vertical Scales mark Intensity of attribute * Horizontal Scales mark quality of attribute * Flavor & Balance scores are multiplied by factor of 2 * Defects: Taints intensity -1/Faults intensity -2 lose points in Balance Score								
Notes:								Total Score

Sample #	Roast Level of Sample	Fragrance/Aroma Score:	Flavor Score: X2	Acidity Score:	Body Score:	Sweetness Score:	Balance Score: X2	Overall Score:
Copper Notes: * Vertical Scales mark Intensity of attribute * Horizontal Scales mark quality of attribute * Flavor & Balance scores are multiplied by factor of 2 * Defects: Taints intensity -1/Faults intensity -2 lose points in Balance Score								
Notes:								Total Score

This form is adapted from the Specialty Coffee Association Arabica Cupping Form and is intended to be used in conjunction with the Cold Brew Cupping Protocol by Toddy, LLC.