Coffee Cupping

Circle the number of points after each coffee sampling.

The Coffee with the highest points wins!

Aroma

When cupping coffee, the intensity of smell once the coffee has been brewed



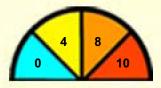


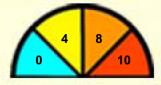


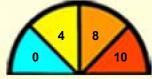


Body

When cupping coffee the intensity of how the coffee feels in the mouth in terms of weight





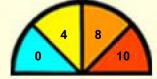


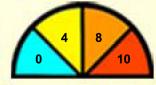


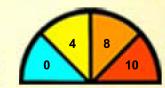
Flavor

When cupping coffee the taste of coffee when it enters the mouth



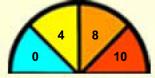


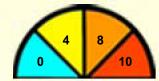




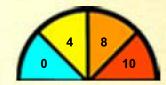
Acidity

Term used in cupping that describes the bright, tartness, vigorous taste of coffee



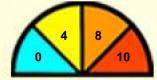


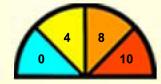


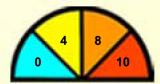


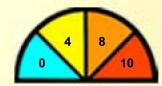
Sweetness

When cupping coffee the intensity of sugariness that is present when swooshing coffee in the mouth



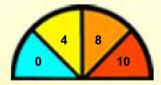


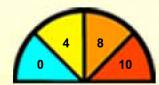


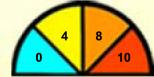


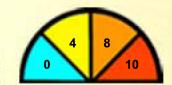
Aftertaste

The intensity of the flavor and smell of the coffee once it has been tasted and spit out









TOTAL: