

## Cup-Value Evaluation Form

Date:	Time:	Method:      Blind    Open
Initials Taster:	Cupping Purpose:	
Coffee Types / Regions:		
<i>Rating: 1 to 10 (10 = perfect, 9 = excellent, 8 = very good, 7 = good, 6 = average, 5 = mediocre, 4 = not good, 3 = pretty bad, 2 = bad, 1 = yuck/awful)</i>		

	1	2	3	4	5	6
Description						
Fragrance & Aroma						
Body						
Acidity						
Flavor						
Aftertaste						
Compensation (-5 to +5)						
Add 50	+50	+50	+50	+50	+50	+50
Total Score						
Name Guess						
Outcome						
<i>&gt;95 = exceptional, 90-94 = outstanding, 85-89 = very good, 80-84 = good, 75-79 = fair, 70-74 = poor &lt;70 = defective</i>						