

2024 USRC Qualifiers Roast Plan Scoresheet

Single Origin

Competitor Name: _____

Post Blend: YES NO

Start / End Weight: / Component 2 (if applicable)
 Weight Loss %:

Specify the ratio and quantity if blending:

Start Temperature:
 End Temperature:

Whole Bean Color Reading:

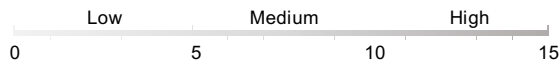
Which unit of temperature measurement will you be using? (Circle one): °C °F

Blend Comp 2	Blend Comp 2	Accuracy	Officials use only				
		0 to 3					
<input type="text"/>	<input type="text"/>	2x <input type="text"/>	+	6	<input type="text"/>	130	
<input type="text"/>	<input type="text"/>	2x <input type="text"/>					
<input type="text"/>	<input type="text"/>	2x <input type="text"/>	+	12	<input type="text"/>	130	
<input type="text"/>	<input type="text"/>	2x <input type="text"/>					
<input type="text"/>	<input type="text"/>	2x <input type="text"/>			= <input type="text"/>	Roast Plan Accuracy Total	
<i>Actual</i>	<i>Difference</i>			<input type="text"/>	Average Total (if multiple roasts)		
			-		<input type="text"/>	Overtime	
						<input type="text"/>	Roast Plan Total

Descriptive Assessment

Describe the final cup you plan to achieve by checking the appropriate CATA boxes and adding your notes next to them. The head judge and cupping judges will evaluate the accuracy of this description in comparison to the cupping evaluation.

Fragrance / Aroma

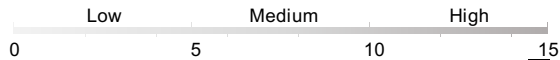


Select up to 5 that apply:

- FLORAL
- FRUITY (BERRY DRIED FRUIT CITRUS FRUIT)
- SOUR/FERMENTED (SOUR FERMENTED)
- GREEN/VEGETATIVE

- OTHER (CHEMICAL MUSTY/EARTHY PAPERY)
- ROASTED
- NUTTY/COCOA (NUTTY COCOA)
- SPICY
- SWEET (VANILLA/VANILLIN BROWN SUGAR)

Flavor



Select up to 5 that apply:

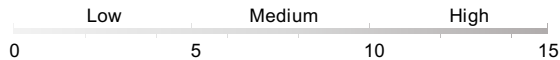
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- SPICY
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Main tastes (2):

- SALTY BITTER
- SOUR UMAMI
- SWEET

Aftertaste



Select up to 5 that apply:

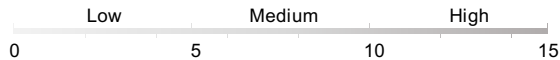
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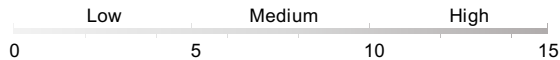
Acidity



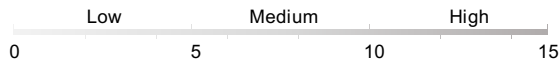
Select 1:

- DRY ACIDITY (HERBY, GRASSY, TART)
- SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

Sweetness



Mouthfeel



Select up to 2:

- ROUGH (GRITTY, CHALKY, SANDY)
- OILY

- SMOOTH (VELVETY, SILKY, SYRUPY)
- MOUTH-DRYING
- METALLIC