



WORLD COFFEE ROASTING CHAMPIONSHIP

ROASTING PLAN REPORT: ☐ SINGLE ORIGIN ☐ BLEND

COMPETITOR:

CUPPING CODE:

Competitor Use Only

Describe the final cup quality you plan to achieve by your roasting and planned taste and flavor including the intensity of sweetness, acidity, and body. (The head judge and cupping judges will evaluate the accuracy of this description while their product evaluation)

Level High

_____ Low

Acidity

Level Heavy

_____ Thin

Body

Development Chocolate

_____ Candy

_____ Sweet Grain

Sweetness