



Specialty Coffee Association of America Coffee Cupping Form

Name: Karen Jull Cafe Sobar - Honduras

Date: June 2020

Quality scale:			
6.00 - Good	7.00 - Very Good	8.00 <u>Excellent</u>	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 # <b>3</b>	Roast Level or sample	Fragrance/Aroma Score: <b>8</b>	Flavor Score: <b>8.25</b>	Acidity Score: <b>7.75</b>	Body Score: <b>7</b>	Uniformity Score: <b>10</b>	Clean Cup Score: <b>10</b>	Overall Score: <b>8</b>	Total Score
		<b>82.75</b>							
	Dry Qualities: Break <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Aftertaste Score: <b>8</b>	Intensity High Low	Level Heavy Thin	Balance Score: <b>7.5</b>	Sweetness Score: <b>8.5</b>	Defects (subtract) Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>		
Notes: Sweet nutty Fruity-fig deep lasting med acidity bright citrus rich, medium body caramel lemony <span style="float: right;">No DEFECTS</span>									Final Score

Notes:

so wa vanilla  
 earthy woody -  
 caramelization / fresh bread  
 richness, caramelized  
 chocolate  
 nuttiness  
 acidity  
 smooth mouth feel  
 thin