

NAME: \_\_\_\_\_

TABLE: \_\_\_\_\_

DATE: \_\_\_\_\_

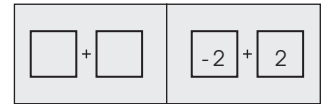
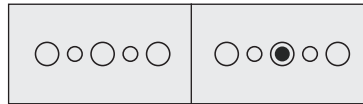
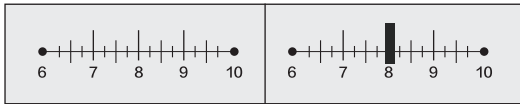


**Sustainable Coffee**  
**INSTITUTE**  
**CUPPING FORM**

SAMPLE #		SAMPLE #		SAMPLE #	
<b>ROAST LEVEL</b> <input type="radio"/> DARK <input checked="" type="radio"/> STANDARD <input type="radio"/> LIGHT	<b>FERMENT LEVEL</b> <input type="radio"/> HIGH <input type="radio"/> MED <input type="radio"/> LOW <input type="radio"/> NONE	<b>ROAST LEVEL</b> <input type="radio"/> DARK <input checked="" type="radio"/> STANDARD <input type="radio"/> LIGHT	<b>FERMENT LEVEL</b> <input type="radio"/> HIGH <input type="radio"/> MED <input type="radio"/> LOW <input type="radio"/> NONE	<b>ROAST LEVEL</b> <input type="radio"/> DARK <input checked="" type="radio"/> STANDARD <input type="radio"/> LIGHT	<b>FERMENT LEVEL</b> <input type="radio"/> HIGH <input type="radio"/> MED <input type="radio"/> LOW <input type="radio"/> NONE
NOTES:		NOTES:		NOTES:	
<b>FRAGRANCE</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>FRAGRANCE</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>FRAGRANCE</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH	
NOTES:		NOTES:		NOTES:	
<b>AROMA</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>AROMA</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>AROMA</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH	
NOTES:		NOTES:		NOTES:	
<b>FLAVOR</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>FLAVOR</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>FLAVOR</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH	
NOTES:		NOTES:		NOTES:	
<b>ACIDITY</b> INTENSITY <input type="radio"/> FLAT <input type="radio"/> BRIGHT		<b>ACIDITY</b> INTENSITY <input type="radio"/> FLAT <input type="radio"/> BRIGHT		<b>ACIDITY</b> INTENSITY <input type="radio"/> FLAT <input type="radio"/> BRIGHT	
NOTES:		NOTES:		NOTES:	
<b>BODY</b> THICKNESS <input type="radio"/> THIN <input type="radio"/> THICK		<b>BODY</b> THICKNESS <input type="radio"/> THIN <input type="radio"/> THICK		<b>BODY</b> THICKNESS <input type="radio"/> LIGHT <input type="radio"/> HEAVY	
NOTES:		NOTES:		NOTES:	
<b>SWEETNESS</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>SWEETNESS</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH		<b>SWEETNESS</b> INTENSITY <input type="radio"/> LOW <input type="radio"/> HIGH	
NOTES:		NOTES:		NOTES:	
<b>AFTERTASTE</b> DURATION <input type="radio"/> SHORT <input type="radio"/> LONG		<b>AFTERTASTE</b> DURATION <input type="radio"/> SHORT <input type="radio"/> LONG		<b>AFTERTASTE</b> DURATION <input type="radio"/> SHORT <input type="radio"/> LONG	
NOTES:		NOTES:		NOTES:	
<b>FRESH CROP</b> WOODY <input type="radio"/> NONE <input type="radio"/> INTENSE		<b>FRESH CROP</b> WOODY <input type="radio"/> NONE <input type="radio"/> INTENSE		<b>FRESH CROP</b> WOODY <input type="radio"/> NONE <input type="radio"/> INTENSE	
NOTES:		NOTES:		NOTES:	
<b>OFF FLAVOR</b> (-2, -1, 0, 1, 2) <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/>		<b>OFF FLAVOR</b> (-2, 2) <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/>		<b>OFF FLAVOR</b> (-2, 2) <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/>	
NOTES:		NOTES:		NOTES:	
<b>UNIFORMITY</b> (-2, -1, 0, 1, 2) <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/>		<b>UNIFORMITY</b> (-2, 1, 0, 1, 2) <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/>		<b>UNIFORMITY</b> (-2, -1, 0, 1, 2) <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/> + <input type="text"/>	
NOTES:		NOTES:		NOTES:	
NOTES:		NOTES:		NOTES:	
TOTAL SCORE		TOTAL SCORE		TOTAL SCORE	

# SCI INTERNATIONAL COFFEE GRADING SYSTEM

## KEY



GRADE	DESCRIPTION	CUPPING SCORE	GREEN DEFECTS	QUAKERS	AVG. ATTRIBUTE SCORE	SCREEN SIZE ALLOWED
GRADE 1++	Extremely rare and special coffee that should be treasured and enjoyed	90+	5 or less secondary no primary	1	8.6	15+
GRADE 1+	Great specialty coffee	86+	5 or less secondary no primary	2	8	15+
GRADE 1	Good specialty coffee	84+	5 or less secondary no primary	2	7.7	15+
GRADE 2	Specialty coffee	80+	8 or less secondary defects	3	7.1	14+
GRADE 3	Commercial	76+	15 defects or less	5	6.5	13+
GRADE 4	Low commercial clean	76+	20 defects or less	5		12+
GRADE 5	Off or defective					

ROAST LEVEL
FERMENT LEVEL (NEITHER POSITIVE OR NEGATIVE)
<p><b>FRAGRANCE</b> (SHOULD BE MEASURED AS SOON AS POSSIBLE AFTER GRINDING AND CUPS COVERED)</p> <p><b>AROMA</b>(SHOULD BE MEASURED RIGHT AFTER POURING WATER AND WHEN BREAKING)</p> <p><b>FLAVOR</b> (IS MEASURED BY TASTING AT 65, 50 AND 45 DEGREES CELSIUS) FLAVOR IS A COMPLEX ATTRIBUTE AS IT INCLUDES MULTIPLE ATTRIBUTES)</p> <p><b>AFTERTASTE</b> IS MEASURED AFTER THE COFFEE IS SWALLOWED OF SPIT-OUT. MEASURED IN BOTH DURATION AND PLEASANTNESS</p> <p><b>ACIDITY</b> (IS MEASURED BY TASTING AT 65, 50 AND 45 DEGREES CELSIUS)</p> <p><b>SWEETNESS</b> (IS MEASURED BY TASTING AT 65, 50 AND 45 DEGREES CELSIUS)</p> <p><b>BODY</b> THE MOUTHFEEL</p>
FRESHNESS

	FURTHER EXPLANATION
LIGHT	If the coffee self breaks or if there is significant amount of silver skin still on the bean then the coffee is Light
STANDARD	Mark "Standard" if the coffee has no obvious under roasting or over roasting notes
DARK	If there is oil on the beans, they are extremely dark, or there is obvious smoky flavor
NONE	No presense of fermentation notes, like Acidic Acid, Esters (Fruity)
HIGH	The predominant flavor is fruity and fermented
6	Bad and mainly negative aspects
6.25	Mostly negative
6.5	Lacking with obvious negative aspects but clean and acceptable for commercial grade
6.75	Lacking and having some negative aspects
7	Lacking and not good enough for specialty coffee
7.25	Acceptable level for specialty coffee
7.5	Good for specialty coffee
7.75	Good + for specialty coffee
8	Great Specialty Coffee for a 3rd wave coffee shop
8.25	Great+
8.5	Outstanding
8.75	Outstading and rare
9	Outstanding and Extremely Rare
9.25	Exquisite and Extremely Rare
9.5	Exquisite + and Extremely Rare
9.75	Near Perfect
10	Perfect
7	Woody is so strong that it mostly covers all not other than chocolate and acidity
8	Woody is present but Coffee is still enjoyable
9	Slight signs of woodyness but doesn't affect flavor
10	No signs of woody, straw, baggy or fading

**OFF FLAVOR**  
5 DIFFERENT LEVELS TO  
DESCRIBE THE DEFECT:  
**+2/+1/0/-1/-2**

SCORING DEPENDS  
ON THE DEFECTS

**UNIFORMITY** 5 DIFFERENT  
LEVELS TO DESCRIBE THE  
UNIFORMITY CUPS:  
**+2/+1/0/-1/-2**

SCORING DEPENDS  
ON THE CUPS

**NOTES**

2	No off flavor detectable
1	Off flavor detectable but weak
0	Off flavor strong enough to make the coffee unpleasant
-1	Off flavor strong enough to coffee the gas of the coffee and very unpleasant
-2	Off flavor strong enough to make the coffee undrinkable

2	No noticeable difference
1	Slight difference among cups
0	Clear difference
-1	Big difference
-2	Extreme difference

	Fill some description for every attribute
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