

Tasting Score Card

For a home cupping or a tasting at the stall. Two questions, kept apart as in the SCA's 2024 Coffee Value Assessment: what is there (low, medium, high), and how much you like it (1 to 9).

COFFEE REFERENCE CARD

Taste for	What to notice	Coffee A: _____	Coffee B: _____	Coffee C: _____	Notes
SMELL: THE DRY GROUNDS, THEN THE CRUST BROKEN AT 3-5 MINUTES					
Fragrance	The dry grounds, just ground	low · med · high like 1-9: _____	low · med · high like 1-9: _____	low · med · high like 1-9: _____	
Aroma	The wet coffee as the crust breaks	low · med · high like 1-9: _____	low · med · high like 1-9: _____	low · med · high like 1-9: _____	
TASTE: SLURP FROM THE SPOON AT ABOUT 160 °F, AND AGAIN AS IT COOLS					
Flavour	Taste and smell together	low · med · high like 1-9: _____	low · med · high like 1-9: _____	low · med · high like 1-9: _____	
Aftertaste	What stays after spitting: how long, how pleasant	low · med · high like 1-9: _____	low · med · high like 1-9: _____	low · med · high like 1-9: _____	
Acidity	Brightness, like fruit. Not sourness.	low · med · high like 1-9: _____	low · med · high like 1-9: _____	low · med · high like 1-9: _____	
Sweetness	How sweet, with no sugar in it	low · med · high like 1-9: _____	low · med · high like 1-9: _____	low · med · high like 1-9: _____	
Body	Weight in the mouth: tea or milk? (SCA: mouthfeel)	low · med · high like 1-9: _____	low · med · high like 1-9: _____	low · med · high like 1-9: _____	
Flavour words	1-3 words from the flavour wheel's inner ring: fruity, floral, nutty, chocolate, spice, roasted...				
THE WHOLE CUP					
Overall	How much you like the whole cup; 5 = neither	like 1-9: _____	like 1-9: _____	like 1-9: _____	
Defect?	Only three count: potato, mouldy, phenolic (medicinal)	none · potato · mouldy · phenolic	none · potato · mouldy · phenolic	none · potato · mouldy · phenolic	

- **Describe first, like second.** "High acidity" is a description; "I like it" is a score. A low-acid coffee can score well.
 - **Keep quiet until everyone has written.** One loud "blueberry!" and the whole table tastes blueberry.
- **Dose:** 5.5 g of coffee per 100 mL of bowl, filled to the rim. Coarse grind; water at 200 °F (93 °C).
 - **Share safely:** a serving spoon per coffee; each taster sips from their own cup. Not the official SCA form: that scores intensity 0-15, and a neutral coffee scores 79.