JAPAN COFFEE ROASTING CHAMPIONSHIP

ROASTING PLAN REPORT: ☐ SINGLE ORIGIN ☐ BLEND

COMPETITOR: COUNTRY:

Which unit of temperature measurement will you be using? *(Circle one)*: **ºC** **ºF**

Time	Set point	Bean Temp	Enviro temp	Airflow

Predicted

Start weight: (not scored)

End weight:

Start Temperature:

End temperature:

Colour Reading:

Pre Blend or Post Blend? (Circle one)

Specify the ratio and quantity if blending:

Roaster's note:

Official Use Only

Actual 0-6

Actual 0-6 /6

Actual 0-6 /12

Actual 0-6 /6

Roast Plan Accuracy Total /24

Average Total (if multiple roasts) /24

OVERTIME -

ROAST PLAN TOTAL = /24

Official Use Only

Weight Evaluation Scale: 6 = Accurate 5 = +/-200g 4 = +/- 300g 3 = +/- 400g 2=+/-500g 1=+/-600g 0= More than +/- 700g

Temperature Evaluation Scale: 6 = Accurate 5 = +/- 2º 4 = +/- 3º 3 = +/- 4º 2=+/-5º 1=+/-6º 0= More than +/- 6º

Color Evaluation Scale: 6 = Accurate 5 = +/- 2 4 = +/- 3 3 = +/- 4 2=+/-5 1=+/-6 0= More than +/- 6point

Overtime Penalty: One (1) point deduction for every four (4) seconds overtime. Maxium overtime is (1) min/(15) points.