JAPAN COFFEE ROASTING CHAMPIONSHIP

Roast Plan: ☐ SINGLE ORIGIN ☐ BLEND

COMPETITOR: COUNTRY:

Which unit of temperature measurement will you be using? *(Circle one)*: **°C** **°F**

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 = +/-200g 5 = +/-201g to 300g 4 = +/- 301g to 400g 3 = +/- 401g to 500g 2=+/-501g to 600g 1=+/-601g to 700g 0= More than +/- 701g

Temperature Evaluation Scale: 6ºC = Accurate 5 = +/- 0.1ºC to 2ºC 4 = +/- 2.1ºC to 4ºC 3 = +/- 4.1ºC to 6ºC 2=+/-6.1ºC to 8ºC 1=+/-8.1ºC to 10ºC 0= More than +/

Color Evaluation Scale: 6 = +/- 0 to 2 5 = +/- 2.1 to 3 4 = +/- 3.1 to 4 3 = +/- 4.1 to 5 2=+/- 5.1 to 6 1=+/- 6.1 to 7 0= More than +/- 7.1 point

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