



# World Brewers Cup Scoresheet - Open Service

Competitor Name: \_\_\_\_\_

Round: \_\_\_\_\_ Judge Name: \_\_\_\_\_ Date: \_\_\_\_\_

## Coffee Information

### Evaluation Scale

Accuracy (0-3): 0=None to evaluate, 1=Not very accurate, 2=Somewhat accurate, 3 Very accurate

Coffee Evaluation (0-9): 0=None to evaluate, (1=Extremely low, 2=Very low, 3=Moderately low), 4=Acceptable, 5=Average, 6=Good, 7=Very good, 8=Excellent, 9=Extraordinary

Experience (0-6): 0=Unacceptable, 1=Acceptable, 2=Average, 3=Good, 4=Very good, 5=Excellent, 6=Extraordinary

Impression (0-3): 0=Unacceptable, 1=Not very, 2=Somewhat, 3=Very

H = HOT      W = WARM      C = COLD

## Coffee Evaluation

|   |  |  |  |  |  |   |  |   |  |   |  |  |
|---|--|--|--|--|--|---|--|---|--|---|--|--|
| <b>Aroma</b><br>High<br> <br> <br> <br> <br>Low | 0 to 9<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Flavor</b><br>High<br> <br> <br> <br> <br>Low | 0 to 9<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Aftertaste</b><br>High<br> <br> <br> <br> <br>Low | 0 to 9<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Acidity</b><br>High<br> <br> <br> <br> <br>Low | 0 to 9<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Sweetness</b><br>High<br> <br> <br> <br> <br>Low | 0 to 9<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Mouthfeel</b><br>High<br> <br> <br> <br> <br>Low | 0 to 9<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Overall</b><br>0 to 9<br><input style="width: 100px; height: 20px;" type="text"/> |
|---|--|--|--|--|--|---|--|---|--|---|--|--|

### Coffee Evaluation

/63

## Accuracy of Coffee Descriptors

|   |  |  |  |  |  |   |  |   |  |   |  |
|---|--|--|--|--|--|---|--|---|--|---|--|
| <b>Aroma</b><br>High<br> <br> <br> <br> <br>Low | 2x<br>0 to 3<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Flavor</b><br>High<br> <br> <br> <br> <br>Low | 2x<br>0 to 3<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Aftertaste</b><br>High<br> <br> <br> <br> <br>Low | 2x<br>0 to 3<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Acidity</b><br>High<br> <br> <br> <br> <br>Low | 2x<br>0 to 3<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Sweetness</b><br>High<br> <br> <br> <br> <br>Low | 2x<br>0 to 3<br><input style="width: 100px; height: 20px;" type="text"/> | <b>Mouthfeel</b><br>High<br> <br> <br> <br> <br>Low | 2x<br>0 to 3<br><input style="width: 100px; height: 20px;" type="text"/> |
|---|--|--|--|--|--|---|--|---|--|---|--|

### Accuracy of Coffee Descriptors

/36

## Barista Evaluation

|   |  |  |
|---|--|--|
| <b>Attention to Details</b><br>2x<br>0 to 3<br><input style="width: 100px; height: 20px;" type="text"/><br>/6 | <b>Coffee Knowledge</b><br>2x<br>0 to 6<br><input style="width: 100px; height: 20px;" type="text"/><br>/12 | <b>Presentation</b><br>2x<br>0 to 6<br><input style="width: 100px; height: 20px;" type="text"/><br>/12 |
|---|--|--|

### Barista Evaluation

/30