

# THE GOLDEN BEAN COFFEE ROASTERS COMPETITION

---NORTH AMERICA 2018---



Coffee Code: \_\_\_\_\_

Sensory Judge: \_\_\_\_\_

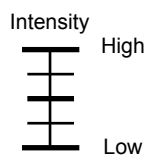
Scoring Key:

Fair	Average	Decent	Good	Very Good	Excellent	Outstanding
0 - 4	5	6	7	8	9	10

## Category 1 - Espresso

*Taste Evaluation of Espresso*

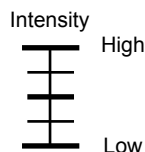
**Sweetness:**



Quality



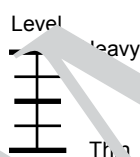

**Acidity:**



Quality




**Body:**



Quality




**Taste Balance:**

(Combination of sweetness, body & overall flavour)

Quality




**Judges Feedback:**

Flavour / Aftertaste:

**PLEASE ADD YOUR TOTAL SCORE**

**fruity** floral *coffee blossom*  
 nutty chocolate vanilla cocoa  
*toast malt* caramel *butter*  
 carbon roasty **tobacco**  
*medicinal* spicy **cooked beef**

**vibrant** soft *winey* sour  
 grapefruit *lemon* citrus  
**tart** sweet *sharp* smooth  
 bright **lively** *astrigent*

buttery *creamy* **rich**  
 smooth velvet *delicate*  
**clean** elegant quick  
 lingering *chalky* dry  
 balanced round **viscous**

sweet balanced fruity  
*intense* **mellow** citrus cherry  
*bitter* mild piquant **woody**  
 earthy **molasses** spice-like  
 chocolate dirty **juicy** *syrupy*

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Sensory Judge: \_\_\_\_\_

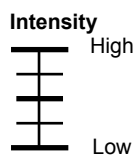
Scoring Key:

Fair	Average	Decent	Good	Very Good	Excellent	Outstanding
0 - 4	5	6	7	8	9	10

## Category 2 - Milk Based

*Taste Evaluation of Milk Based*

**Sweetness:**



**Quality**




**Flavour:**

**Quality**




**Aftertaste:**

**Quality**




**Taste Balance:**

(Combination of sweetness, flavour & aftertaste present in milk)

**Quality**




**Judges Feedback:**

**PLEASE ADD YOUR TOTAL SCORE**

**fruity** floral *coffee blossom*  
 nutty chocolate vanilla cocoa  
*toast malt* caramel *butter*  
 carbon roasty **tobacco**  
*medicinal* spicy **cooked beef**

**vibrant** soft *winey* sour  
 grapefruit *lemon* citrus  
**tart** sweet *sharp* smooth  
 bright **lively** *stringent*

buttery *creamy* **rich**  
 smooth velvet *delicate*  
**clean** elegant quick  
 lingering *chalky* dry  
 balanced round **viscous**

sweet balanced fruity  
*intense* **mellow** citrus cherry  
*bitter* mild piquant **woody**  
 earthy **molasses** spice-like  
 chocolate dirty **juicy** *syrupy*

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Sensory Judge: \_\_\_\_\_

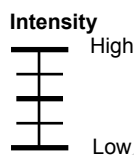
Scoring Key:

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## Category 3 - Pour Over Filter

Taste Evaluation of Filter

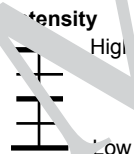
Sweetness:



Quality



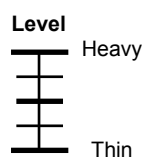

Acidity:



Quality




Body:



Quality




Taste Balance:

(Combination of sweetness, acidity, body & overall flavour)

Quality




Judges Feedback:

**PLEASE ADD YOUR  
TOTAL SCORE**

**fruity** floral *coffee blossom*  
nutty chocolate vanilla cocoa  
*toast malt* caramel *butter*  
carbon roasty **tobacco**  
*medicinal* spicy **cooked beef**

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lingering *chalky* dry  
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*intense* **mellow** citrus cherry  
*bitter* mild piquant **woody**  
earthy **molasses** spice-like  
chocolate dirty **juicy** *syrupey*