

SLOVAK ROASTING MASTERS X AILLIO - ROAST PLAN



Event / Date: _____ Competitor's Code: _____

Part 1 — Roasting Parameters per Coffee (×3)

The competitor may perform up to three roasting cycles. Each cycle must be recorded below. At the end of the roasting period, the competitor must select one roasting cycle as the Final Production Roast. Only coffee from the selected Final Production Roast will be used for technical evaluation and as the final competition sample for cupping.

Coffee / Code	Charge (Bean T. °C)	End Temp / Drop (Bean T. °C)	Colorimetry (Agtron)	Yield (%)	Final Production Roast
Coffee 1					☐
Coffee 2					☐
Coffee 3					☐

How Accurately Predicted = How It's Scored

Metric	3 pts	2 pts	1 pt	0 pts
Weight loss %	± 0-1%	± 1.1-2%	± 2.1-3%	> ± 3.1%
Temperature	± 0.5°C	± 0.6-4°C	± 4.1-8°C	> ± 8.1°C
Color	± 0-3 pts	± 3.1-6 pts	± 6.1-9 pts	> ± 9.1 pts

Choose descriptors that you expect to be present in the finished cup. Intensity indicates how strongly the characteristic is expected to be perceived.

Aroma

Select up to 5 that apply:

- ☐ Floral ☐ Fruity (☐ Berry ☐ Dried Fruit ☐ Citrus Fruit) ☐ Sour/Fermented (☐ Sour ☐ Fermented)
☐ Green/Vegetative ☐ Other (☐ Chemical ☐ Musty/Earthy ☐ Papery)
☐ Roasted (☐ Cereal ☐ Burnt ☐ Tobacco) ☐ Nutty/Cocoa (☐ Nutty ☐ Cocoa)
☐ Spicy ☐ Sweet (☐ Vanilla/Vanillin ☐ Brown Sugar)

Intensity Scale: ☐ Low (5) ☐ Medium (10) ☐ High (15)

Notes: _____

Flavor

Select up to 5 that apply:

- ☐ Floral ☐ Fruity (☐ Berry ☐ Dried Fruit ☐ Citrus Fruit) ☐ Sour/Fermented (☐ Sour ☐ Fermented)
☐ Green/Vegetative ☐ Other (☐ Chemical ☐ Musty/Earthy ☐ Papery)
☐ Roasted (☐ Cereal ☐ Burnt ☐ Tobacco) ☐ Nutty/Cocoa (☐ Nutty ☐ Cocoa)
☐ Spicy ☐ Sweet (☐ Vanilla/Vanillin ☐ Brown Sugar)

Intensity Scale: ☐ Low (5) ☐ Medium (10) ☐ High (15)

Notes: _____



Aftertaste

Select up to 5 that apply:

- ☐ Floral ☐ Fruity (☐ Berry ☐ Dried Fruit ☐ Citrus Fruit) ☐ Sour/Fermented (☐ Sour ☐ Fermented)
☐ Green/Vegetative ☐ Other (☐ Chemical ☐ Musty/Earthy ☐ Papery)
☐ Roasted (☐ Cereal ☐ Burnt ☐ Tobacco) ☐ Nutty/Cocoa (☐ Nutty ☐ Cocoa)
☐ Spicy ☐ Sweet (☐ Vanilla/Vanillin ☐ Brown Sugar)

Intensity Scale: ☐ Low (5) ☐ Medium (10) ☐ High (15)

Acidity

Select 1:

- ☐ Dry Acidity (Herby, Grassy, Tart)
☐ Sweet Acidity (Juicy, Fruit-like, Bright)

Intensity: ☐ Low ☐ Medium ☐ High

Notes: _____

Mouthfeel

Select up to 2 that apply:

- ☐ Rough/Gritty ☐ Rough (☐ Gritty ☐ Chalky ☐ Sandy)
☐ Oily ☐ Smooth/Silky ☐ Smooth (☐ Velvety ☐ Silky ☐ Syrupy)
☐ Astringent ☐ Mouth-Drying ☐ Metallic

Intensity Scale: ☐ Low (5) ☐ Medium (10) ☐ High (15)

Sweetness

☐ Low ☐ Medium ☐ High Notes: _____