

SLOVAK ROAST MASTERS 2026 - PRODUCTION CUPPING SCORESHEET



Cup Code: _____

Judge Name: _____

Affective Coffee Evaluation (0-9)

0: None to evaluate | 4: Acceptable | 5: Average | 6: Good |
7: Very Good | 8: Excellent | 9: Extraordinary

Accuracy of Descriptive Assessment (0-3)

0: None to evaluate | 1: Not very accurate | 2: Somewhat accurate | 3: Very accurate

Fragrance / Aroma

/9

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)

Flavor

/9

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)

Aftertaste

/9

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

/9

Select 1:

- ☐ Dry Acidity (Herby, Grassy, Tart)
☐ Sweet Acidity (Juicy, Fruit-like, Bright)
Intensity: ☐ Low ☐ Medium ☐ High

Mouthfeel

/9

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

/9

- ☐ Low ☐ Medium ☐ High

Overall

/9

COMPARE THE COMPETITOR'S PLANNED SENSORY DESCRIPTION WITH YOUR SENSORY FINDINGS ABOVE.

How accurately did the competitor predict the coffee?

Attribute	Accuracy	×3	Weighted
Fragrance / Aroma	___ / 3	×3	___ / 9
Flavor	___ / 3	×3	___ / 9
Aftertaste	___ / 3	×3	___ / 9
Acidity	___ / 3	×3	___ / 9
Sweetness	___ / 3	×3	___ / 9
Mouthfeel	___ / 3	×3	___ / 9
TOTAL ACCURACY	___ / 18		___ / 54



0: None / not accurate | 1: Not very accurate | 2: Somewhat accurate | 3: Very accurate

Roast Defects

- ☐ Underdevelopment ☐ Baked
☐ Overdevelopment ☐ Scorched

0: No defect | 1: Barely Tasted | 3: Fairly Tasted | 5: Overwhelming

Final Production Cupping Score

Coffee Evaluation (Affective)	/ 63
Accuracy (Weighted Accuracy)	/ 54
Defect Penalty (Roast Defects)	–
TOTAL PRODUCTION CUPPING SCORE	/ 117

Coffee Evaluation + Accuracy – Coffee Defects

TECHNICAL SCORE — PART 1 ROASTING PARAMETERS

How accurately did the measured roast match the Final Production Roast parameters?

Parameter	Accuracy	×3	Weighted
Charge (Bean T. °C)	___ / 3	×3	___ / 9
End Temp / Drop (Bean T. °C)	___ / 3	×3	___ / 9
Colorimetry (Agtron)	___ / 3	×3	___ / 9
Yield (%)	___ / 3	×3	___ / 9
TOTAL TECHNICAL SCORE	___ / 12		___ / 36

0: None / not accurate | 1: Not very accurate | 2: Somewhat accurate | 3: Very accurate

Final Overall Score

Technical Score (Final Production Roast)	/ 36
Production Cupping Score (× 3 Judges)	/ 351
TOTAL OVERALL SCORE	/ 387

Technical Score + (Production Cupping Score × 3 Judges)

To be completed by the Head Judge only.