

# Coffee Cupping

Circle the number of points after each coffee sampling.  
The Coffee with the highest points wins!

Coffee 1

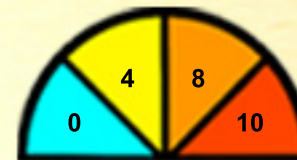
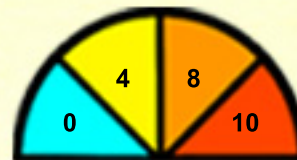
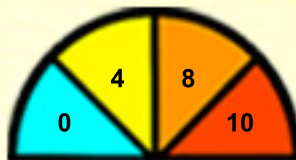
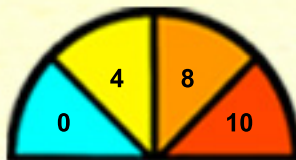
Coffee 2

Coffee 3

Coffee 4

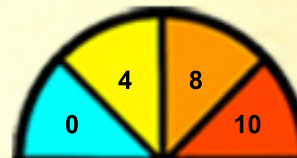
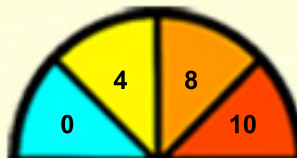
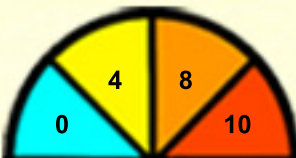
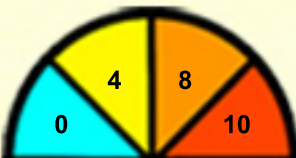
## Aroma

When cupping coffee, the intensity of smell once the coffee has been brewed



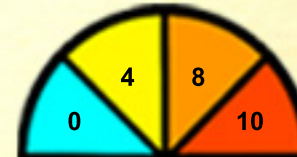
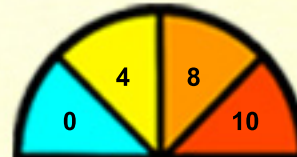
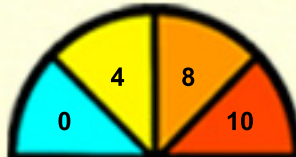
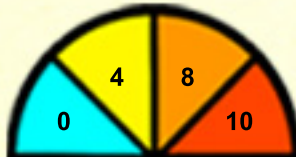
## Body

When cupping coffee the intensity of how the coffee feels in the mouth in terms of weight



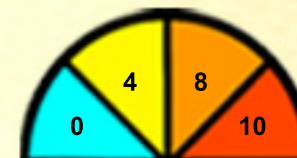
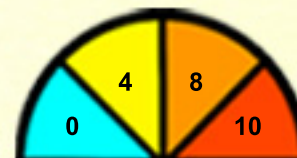
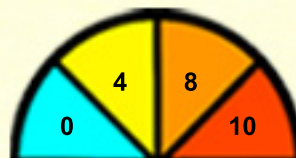
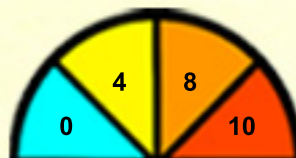
## Flavor

When cupping coffee the taste of coffee when it enters the mouth



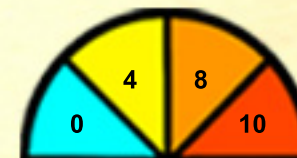
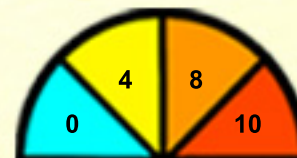
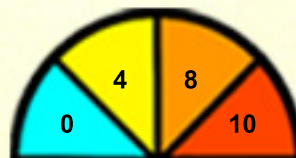
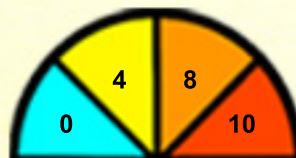
## Acidity

Term used in cupping that describes the bright, tartness, vigorous taste of coffee



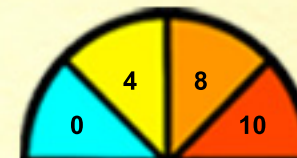
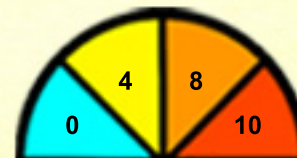
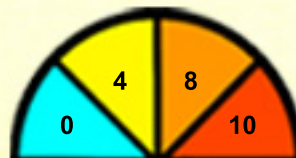
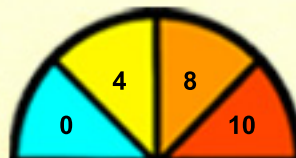
## Sweetness

When cupping coffee the intensity of sugariness that is present when swooshing coffee in the mouth



## Aftertaste

The intensity of the flavor and smell of the coffee once it has been tasted and spit out



**TOTAL:**