

# THE GOLDEN BEAN COFFEE ROASTERS COMPETITION

--- NORTH AMERICA 2017 ---



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

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

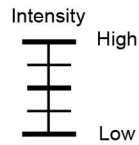
Scoring Key:

Unacceptable	Average	Good	Very Good	Excellent	Outstanding	Extraordinary
0 - 3	4, 5	6	7	8	9	10

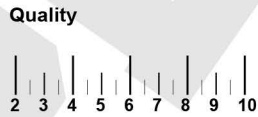
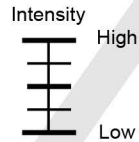
## Category 1 - Espresso

*Taste Evaluation of Espresso*

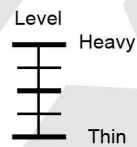
**Sweetness:**



**Acidity:**



**Body:**



**Taste Balance:**

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



**Judges Feedback:**

Flavor / 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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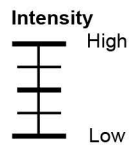
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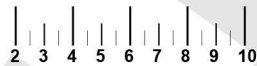
## Category 2 - Milk Based

*Taste Evaluation of Milk Based*

**Sweetness:**



Quality




**Flavor:**

Quality




**Aftertaste:**

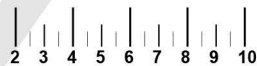
Quality




**Taste Balance:**

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

Quality




**Judges Feedback:**

**PLEASE ADD YOUR  
TOTAL SCORE**

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carbon roasty **tobacco**  
*medicinal* spicy **cooked beef**

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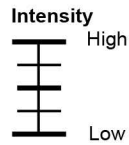
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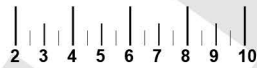
## Category 3 - Pour Over Filter

*Taste Evaluation of Filter*

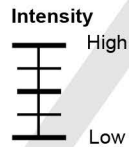
**Sweetness:**



Quality



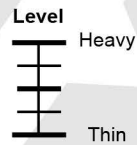
**Acidity:**



Quality



**Body:**



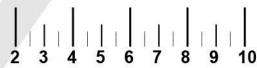
Quality



**Taste Balance:**

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

Quality



**Judges Feedback:**

**PLEASE ADD YOUR  
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