				G CHAMPIO ☐ SINGLE (BLEND		
	C	OMPETITOR:				COUNTRY:		
		Which un	it of temperatur	e measuremen	t will you be us	ing? (Circle one): °C °F	Official Use	Only
7	īme	Set point	Bean Temp	Enviro temp	Airflow	Start weight: End weight: Predicted (not scored)	Actual	0-6
						Start Temperature: End temperature:	Actual	0-6
						Colour Reading:	Actual	0-6
						Pre Blend or Post Blend? (Circle one) Specify the ratio and quantity if blending:	Roast Plan Acc	curacy Total 24
						Roaster's note:	Average Total (if multiple roasts)	24
							OVERTIME - ROAST PLAN TOTAL =	
-			•					24

Official Use Only

Weight Evaluation Scale: 6 = Accurate 5 = +/-200g 4 = +/-300g 3 = +/-400g 2 = +/-500g 1 = +/-600g 0 = More than +/-700g Temperature Evaluation Scale: 6 = Accurate $5 = +/-2^{\circ}$ $4 = +/-3^{\circ}$ $3 = +/-4^{\circ}$ $2 = +/-5^{\circ}$ $1 = +/-6^{\circ}$ $0 = More than +/-6^{\circ}$

Color Evaluation Scale: 6 = Accurate 5 = +/-2 4 = +/-3 3 = +/-4 2=+/-5 1=+/-6 0 = More than +/-6point

Overtime Penalty: One (1) point deduction for every four (4) seconds overtime. Maxium overtime is (1) min/(15) points.

	WORLD COFFEI	E ROASTING CHAMPIONSHIP			
	ROASTING PLAN	N REPORT: ☐ SINGLE ORIGIN	☐ BLEND		
	COMPETITOR:			CUPPING CODE:	

Competitor Use Only

Describe the final cup quality you plan to achieve by your roasting and planned taste and flavor including the intensity of sweetness, acidity, and body. (The head judge and cupping judges will eavluate the accuracy of this description while their product cupping.





