



Cold Brewed Coffee Competition

Sensory Score Sheet

Sample#

Round:

Date:

Judge Name:

Acceptable	Fair	Average	Good	Very Good	Fine	Excellent	Outstanding
3	4	5	6	7	8	9	10

Appearance

Clarity	Color
Transparent	Beige
Oily	Yellowish
Floater	Yellow-brown
Sediments	Brown
Cloudy	Dark Brown
Opaque	Blackish

First Sip - Gustation

Acidity	Sweetness
3 • 4 • 5 • 6 • 7 • 8 • 9 • 10	3 • 4 • 5 • 6 • 7 • 8 • 9 • 10
Intensity	Intensity
H	H
•	•
MH	MH
•	•
M	M
•	•
ML	ML
•	•
L	L

Second Sip - Olfaction

Flavour / Aftertaste
3 • 4 • 5 • 6 • 7 • 8 • 9 • 10
Richness
H
•
MH
•
M
•
ML
•
L
Lingering
L
•
-
•
M
•
-
•
SH

Third Sip - Tactile

Body / Finish
3 • 4 • 5 • 6 • 7 • 8 • 9 • 10
Thickness
H
•
MH
•
M
•
ML
•
L
Lingering
L
•
-
•
M
•
-
•
SH

Overall

Balance
3 • 4 • 5 • 6 • 7 • 8 • 9 • 10

(21 - 70)

Brewing Method:

Instruction:

Ready to drink

On the rocks

Concentrated

Diluting ratio:

Other:

Bitterness	Saltiness
-	-
Absent	Absent
0	0
Poor	Poor
Mild	Mild
-1	-1
Moderate	Moderate
Strong	Strong
-3	-3
Intense	Intense

Aromatic Taints / Faults
-
Absent
0
Poor
Mild
-1
Moderate
Strong
-3
Intense

Astringency
-
Absent
0
Poor
Mild
-1
Moderate
Strong
-3
Intense

Roughness
-
Absent
0
Poor
Mild
-1
Moderate
Strong
-3
Intense

(0 - 15)

TDS 1

TDS 2

Final Score: