



WORLD COFFEE ROASTING CHAMPIONSHIP 2016

ROASTING PLAN REPORT: SINGLE ORIGIN BLEND

COMPETITOR:

COUNTRY:

Describe the final cup quality you plan to achieve by your roasting and planned taste and flavor including intensity of acidity and body:

Intensity		Intensity	
<input type="text"/>	High	<input type="text"/>	High
<input type="text"/>		<input type="text"/>	
<input type="text"/>	Low	<input type="text"/>	Low
Acidity		Body	

Describe the heat application (time and temperature) plan you have plotted above:

If blending roasts, please note percentage of roasts being used:

Official Use Only

Cup-to-Profile Accuracy Judge Comments:

Roasting Plan Accuracy (Average if multiple roasts) /24

Cup-to-Profile Accuracy /6

Overtime Penalty -

TOTAL
out of 30

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