

NAME 姓名: _____

TABLE 桌号: _____



SUSTAINABLE COFFEE INSTITUTE
DESCRIPTIVE CUPPING FORM
 可持续咖啡学会杯测表

SAMPLE # 样品编号	SAMPLE # 样品编号	SAMPLE # 样品编号
ROAST LVL 烘焙度 <input type="radio"/> DARK 深烘 <input type="radio"/> STANDARD 标准烘焙 <input type="radio"/> LIGHT 浅烘 FERMENT LVL 发酵程度 <input type="radio"/> HIGH 高 <input type="radio"/> MED 中 <input type="radio"/> LOW 低 <input type="radio"/> NONE 无	ROAST LVL 烘焙度 <input type="radio"/> DARK 深烘 <input type="radio"/> STANDARD 标准烘焙 <input type="radio"/> LIGHT 浅烘 FERMENT LVL 发酵程度 <input type="radio"/> HIGH 高 <input type="radio"/> MED 中 <input type="radio"/> LOW 低 <input type="radio"/> NONE 无	ROAST LVL 烘焙度 <input type="radio"/> DARK 深烘 <input type="radio"/> STANDARD 标准烘焙 <input type="radio"/> LIGHT 浅烘 FERMENT LVL 发酵程度 <input type="radio"/> HIGH 高 <input type="radio"/> MED 中 <input type="radio"/> LOW 低 <input type="radio"/> NONE 无
NOTES 备注:	NOTES 备注:	NOTES 备注:
FRAGRANCE 干香 INTENSITY 强度 NOTES 备注:	FRAGRANCE 干香 INTENSITY 强度 NOTES 备注:	FRAGRANCE 干香 INTENSITY 强度 NOTES 备注:
AROMA 湿香 INTENSITY 强度 NOTES 备注:	AROMA 湿香 INTENSITY 强度 NOTES 备注:	AROMA 湿香 INTENSITY 强度 NOTES 备注:
FLAVOR 风味 INTENSITY 强度 NOTES 备注:	FLAVOR 风味 INTENSITY 强度 NOTES 备注:	FLAVOR 风味 INTENSITY 强度 NOTES 备注:
ACIDITY 酸度 INTENSITY 强度 NOTES 备注:	ACIDITY 酸度 INTENSITY 强度 NOTES 备注:	ACIDITY 酸度 INTENSITY 强度 NOTES 备注:
BODY 醇厚度 THICKNESS 厚度 NOTES 备注:	BODY 醇厚度 THICKNESS 厚度 NOTES 备注:	BODY 醇厚度 THICKNESS 厚度 NOTES 备注:
SWEETNESS 甜度 INTENSITY 强度 NOTES 备注:	SWEETNESS 甜度 INTENSITY 强度 NOTES 备注:	SWEETNESS 甜度 INTENSITY 强度 NOTES 备注:
AFTERTASTE 回甘 DURATION 持续时间 NOTES 备注:	AFTERTASTE 回甘 DURATION 持续时间 NOTES 备注:	AFTERTASTE 回甘 DURATION 持续时间 NOTES 备注:
FRESH CROP 新鲜度 WOODY 木头味 NOTES 备注:	FRESH CROP 新鲜度 WOODY 木头味 NOTES 备注:	FRESH CROP 新鲜度 WOODY 木头味 NOTES 备注:
OFF FLAVOR 异味 (+2-2) ○ ○ ○ ○ ○ NOTES 备注:	OFF FLAVOR 异味 (+2-2) ○ ○ ○ ○ ○ NOTES 备注:	OFF FLAVOR 异味 (+2-2) ○ ○ ○ ○ ○ NOTES 备注:
UNIFORMITY 一致性 (+2-2) ○ ○ ○ ○ ○ NOTES 备注:	UNIFORMITY 一致性 (+2-2) ○ ○ ○ ○ ○ NOTES 备注:	UNIFORMITY 一致性 (+2-2) ○ ○ ○ ○ ○ NOTES 备注:
NOTES 备注:	TOTAL SCORE 总分	NOTES 备注:
NOTES 备注:	TOTAL SCORE 总分	NOTES 备注:
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SCI DESCRIPTIVE CUPPING FORM SCORING MATRIX

		Further explanation 说明
Roast Level 烘焙度	Light 浅	If the coffee self breaks or if there is significant amount of silver skin still on the bean then the coffee is light 杯测时咖啡自动破渣
	Standard 标准	Mark "Standard" if the coffee has no obvious under roasting or over roasting notes 如果咖啡没有明显的烘焙不足或过度烘焙的现象, 注明“标准”
	Dark 深	If there is oil on the beans, they are extremely dark, or there is obvious smoky flavor 如果豆子表面有油, 说明非常深, 或者有明显的烟熏味
Ferment Level (Neither positive or negative) 发酵度 (好的或不好的)	None 无	No presence of fermentation notes, like Acidic Acid, Esters (Fruity) 没有发酵果味 例如酸, 脂 (果味)
	High 高	The predominant flavor is fruity and fermented 主要的风味是果味和发酵
Fragrance (should be measure as soon as possible after grinding and cups covered) 干香 (研磨后应该尽快把盖子上)	6	Bad and mainly negative aspects 不好的, 主要是负面的方面
	6.25	Mostly negative 大部分是负面的方面
Aroma (Should be measured right after pouring water and when breaking) 湿香 (应该在注水之后立即测量)	6.5	Lacking with obvious negative aspects but clean and acceptable for commercial grade 缺乏明显的负面的方面, 但干净, 可以接受的商业级别
	6.75	Lacking and having some negative aspects 缺乏, 但有一些负面的部分
Flavor (is measured by tasting at 65, 50 and 45 degrees Celsius) Flavor is a complex attribute as it includes multiple attributes) 风味 (通过在65,50和45摄氏度的品尝来测量) 味道是一个复杂的属性, 因为它包括多个attributes	7	Lacking and not good enough for specialty coffee 缺乏, 还不足以好到能够达到精品咖啡级别
	7.25	Acceptable level for specialty coffee 精品咖啡可接受的水平
	7.5	Good for specialty coffee 好的精品咖啡
Aftertaste Is measured after the coffee is swallowed of spit-out. Measured in both duration and pleasantness 余香 在咖啡被或吐出后测量。在持续时间和愉快度量	7.75	Good + for specialty coffee 更好的精品咖啡
	8	Great Specialty Coffee for a 3rd wave coffee shop 适合第三波咖啡店的非常好的咖啡
	8.25	Great+ 非常好
Acidity (is measured by tasting at 65, 50 and 45 degrees Celsius) 酸度 (通过在65,50和45摄氏度的品尝来测量)	8.5	Outstanding 极佳的
	8.75	Outstanding and rare 极佳的以及罕见的
	9	Outstanding and Extremely Rare 极佳的以及非常非常罕见的
Body 醇度 The mouthfeel 口感	9.25	Exquisite and Extremely Rare 精彩的又特别罕见的
	9.5	Exquisite + and Extremely Rare 特别精彩又特别罕见的
Sweetness (is measured by tasting at 65, 50 and 45 degrees Celsius) 甜度 (通过在65,50和45摄氏度的品尝来测量)	9.75	Near Perfect 近乎完美
	10	Perfect 完美
Freshness Describes how fresh a coffee tastes. A fresh coffee should be free of woody, baggy, padding or other signs of aging. 新鲜度 描述一下咖啡的新鲜味道。新鲜的咖啡应该没有木质, 松软, 填充或其他老化迹象。	7	Woody is so strong that it mostly covers all not other than chocolate and acidity 木头味太强以至于它涵盖大部分的风味, 除了巧克力风味和酸度
	8	Woody is present but Coffee is still enjoyable 木头味存在。但咖啡仍是愉悦的
	9	Slight signs of woodyness but doesn't affect flavor 轻微的木头味, 但不影响风味
	10	No signs of woody, straw, baggy or fading 没有木头味, 稻草, 麻袋味或过季的迹象
Off Flavor , 5 different levels to describe the defect: +2,+1,0,-1,-2, scoring depends on the intensity of the defect and the affect that defect has on the flavor of the cup. As score should be given for each cup and total 香味 5个不同的等级来描述缺陷: +2,+1,0,-1,-2, 得分取决于缺陷的强度以及缺陷对杯子风味的影响。因为每个杯子和总数都应该得分	2	No off flavor detectable 没有不好的风味可检测到
	1	Off flavor detectable but weak 可以检测到不好的味道但味道很淡
	0	Off flavor strong enough to make the coffee unpleasant 味道强烈使得咖啡很不愉快
	-1	Off flavor strong enough to cover the taste of the coffee and very unpleasant 强烈的不好的风味把咖啡本身的味道掩盖了让风味非常不愉快
	-2	Off flavor strong enough to make the coffee undrinkable 强烈的不好的风味导致咖啡不能饮用
Uniformity 5 different levels to describe the uniformity cups: +2,+1,0,-1,-2, a score for each cup should be given based on how uniform that cup is to the an cups not having off flavors. Then the total score for all 5 cups should entered. 均匀度: 5个不同等级: +2,+1,0,-1,-2, 应该根据杯子与没有味道的杯子的均匀程度来给出每个杯子的得分。然后输入所有5杯的总分。	2	No noticeable difference 没有明显的差异
	1	Slight difference among cups 杯子的差异很少
	0	Clear difference 明显的差异
	-1	Big difference 很大的差异
	-2	Extreme difference 极端的差异
Notes 备注		

SCI INTERNATIONAL COFFEE GRADING SYSTEM

Grade 等级	Description 描述	Cupping Score 杯测分数	Green Defects 生豆瑕疵	Quakers 敷豆	Avg.Attribute Score 平均分	Screen size allowed (note variations can be made for special Varietals)* 允许屏幕尺寸 (注意特殊品种的变化)*
Grade 1++	Extremely rare and special coffee that should be treasured and enjoyed 应当被珍惜和享受的非常罕见的高品质精品咖啡	90+	5 or less secondary no primary 5个或更少, 不是主要的	1	8.6	15+
Grade 1+	Great Specialty Coffee 高端精品咖啡	86+	5 or less secondary no primary 5个或更少, 不是主要的	2	8	15+
Grade 1	Good Specialty Coffee 高品质精品咖啡	84+	5 or less secondary no primary 5个或更少, 不是主要的	2	7.7	15+
Grade 2	Specialty Coffee 标准精品咖啡	80+	8 or less secondary defects 8个或更少的次要瑕疵	3	7.1	15+
Grade 3	Commercial 商业咖啡	76+	15 defects or less 15个瑕疵或更少	5	6.5	14+
Grade 4	Low Commercial Clean 低商业清洁	Below 76 以下	20 defects or less 20个瑕疵或更少	5		13+
Grade 5	Off or defective 糟糕的或瑕疵					12+