

# COFFEE TASTING RESOURCE

## Coffee

<b>Roaster:</b> _____ <i>Example: Onyx Coffee Lab</i>	<b>Elevation:</b> _____ <i>Example: 1,859 meters</i>
<b>Origin / Blend:</b> _____ <i>Example: Guatemala</i>	<b>Variety:</b> _____ <i>Example: Gesha</i>
<b>Producer:</b> _____ <i>Example: El Socorro</i>	<b>Roast Date:</b> _____ <i>Example: December 28, 2023</i>
<b>Location / Date:</b> _____ <i>Example: Home, Dayglow Coffee, etc.</i>	<b>Brew Method:</b> _____ <i>Example: Drip, French press, etc.</i>

## Initial Tasting Notes

Use this section to organize your thoughts after smelling and tasting coffee. Don't necessarily worry about the proper terms here. First memories, associations, etc. are all good starting points.

<b>Fragrance</b>	<b>Aroma</b>
<b>Flavor</b>	<b>Aftertaste</b>

Evaluate the following qualities of the coffee by adding a mark to each scale.

## Basic Tastes

**Sweet**

**Bitter**

**Sour**

**Umami**

## Mouthfeel

**Weight**

**Astringency**

**Temperature**

**Texture**  Smooth  Creamy  
 Rough  Round  
 Oily  Clean  
 Mouthcoating/Lingering

## Roast Characteristics

## Flavor and Aroma Attributes

<input type="checkbox"/> Fruity	<input type="checkbox"/> Fresh	<input type="checkbox"/> Dried	Notes: _____
<input type="checkbox"/> Citric Acid	<input type="checkbox"/> Malic Acid	<input type="checkbox"/> Acetic Acid	_____
<input type="checkbox"/> Floral	<input type="checkbox"/> Nutty	<input type="checkbox"/> Cocoa	_____
<input type="checkbox"/> Potato Defect	<input type="checkbox"/> Fermented		_____

## Final Tasting Notes

Hedonic Value / Do you like it? (1 to 10) \_\_\_\_\_