	Iran Coffee Roasting Championship ROASTING PLAN REPORT: □ SINGLE ORIGIN □ BLEND							
(COMPETITOR:				COUNTRY:			
	Which unit	of temperature	e measuremen	t will you be ι	using? (Circle one): °C °F	Official Use	e Only	
Time	Set point	Bean Temp	Enviro temp	Airflow	Start weight: Predicted (not scored)	Actual	0-6	
					End weight:	Actual	0-6	
					Start Temperature: End temperature:	Actual		
						Actual	0-6	
					Colour Reading:			
					Pre Blend or Post Blend? (Circle one)	Roast Plan Acc	uracy Total	
					Specify the ratio and quantity if blending:		24	
					1			
						Average Total (if multiple roasts)		
					Roaster's note:		24	
						OVERTIME -	·	
					<u>-</u>	ROAST PLAN TOTAL	=	
					_		24	

Official Use Only

Weight Evaluation Scale: 6 = +/-80g 5 = +/-81g to 120g 4 = +/-121g to 160g 3 = +/-161g to 200g 2 = +/-201g to 240g 1 = +/-241g to 280g 0 = More than +/-281g Temperature Evaluation Scale: 6 = Accurate $5 = +/-0.1^{\circ}$ to 2° $4 = +/-2.1^{\circ}$ to 4° $3 = +/-4.1^{\circ}$ to 6° $2 = +/-6.1^{\circ}$ to 8° $1 = +/-8.1^{\circ}$ to 10° $0 = More than +/-10.1^{\circ}$ Color Evaluation Scale: 6 = +/-0 to 2° 5 = +/-2.1 to 3° 4 = +/-3.1 to 4° 3 = +/-4.1 to 5° 2 = +/-5.1 to 6° 1 = +/-6.1 to 7° 0 = More than +/-7.1 point Overtime Penalty: One (1) point deduction for every four (4) seconds overtime. Maxim overtime is (1) min/(15) points.

Iran Coffee	Roasting	Champ	ionsl	hip
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ROASTING PLAN	N REPORT: ☐ SINGLE ORIGIN	☐ BLEND		
COMPETITOR:			CUPPING CODE:	

Competitor Use Only

Describe the final cup quality you plan to achieve, and the planned taste and flavor based on your actions, including the intensity of sweetness, acidity, and body. (The head judge and cupping judges will evaluate the accuracy of this description in comparison to the cupping evaluation)





