

Diagram of a pentagram for coffee flavor profile evaluation. The pentagram is divided into five main sections: FRAGRANCE / AROMA, FLAVOR, MOUTHFEEL, AFTERTASTE, and ACIDITY. Each section contains a grid of checkboxes for various flavor attributes and a scale from 1 to 10. The central area contains a grid for overall balance and overall score.

FRAGRANCE / AROMA

- Berry
- Butter
- Caramel
- Carbonyl
- Chocolate
- Earthy
- Floral
- Grapefruit
- Hide
- Lemon
- Malt
- Nutty
- Pepper
- Resinous
- Smoke
- Spicy
- Toast
- Vanilla

FLAVOR

- Balanced
- Chocolate
- Delicate
- Exotic
- Flat
- Fruity
- Greenish
- Intense
- Musty
- Nutty
- Past-Crop
- Pungent
- Rich
- Salty
- Sour
- Sweet
- Tangy
- Unctuous
- Woody

MOUTHFEEL

- Astringent
- Buttery
- Chalky
- Creamy
- Dry
- Gritty
- Metallic
- Oily
- Rich
- Rough
- Smooth
- Velvety
- Watery

AFTERTASTE

- Bitter
- Clean
- Dirty
- Dry
- Floral
- Fruity
- Harsh
- Lingering
- Short
- Sour
- Strong
- Sweet

ACIDITY

- Acrid
- Citric
- Delicate
- Grapefruit
- Grassy
- Hard
- Mild
- Nippy
- Piquantly
- Soft
- Sweet
- Tart
- Vibrant
- Winey

Central Scales:

- BALANCE: 1-10 scale
- OVERALL: 1-10 scale

Fill the square
☐ ☒ ☐ ☐

PENTAGRAM

Coffee Flavor Profile Evaluation Form

Cupper: _____

Date: _____ Room Temp: _____

Coffee: ① _____ ② _____

Sweetness: ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Clean Cup: ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Uniformity: ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Total Score:

Coffee: ③ _____ ④ _____

Sweetness: ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Clean Cup: ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Uniformity: ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Total Score:

Description:

6.00	Good
6.25	
6.50	
6.75	
7.00	Very Good
7.25	
7.50	
7.75	
8.00	Excellent
8.25	
8.50	
8.75	
9.00	Outstanding
9.25	
9.50	
9.75	