

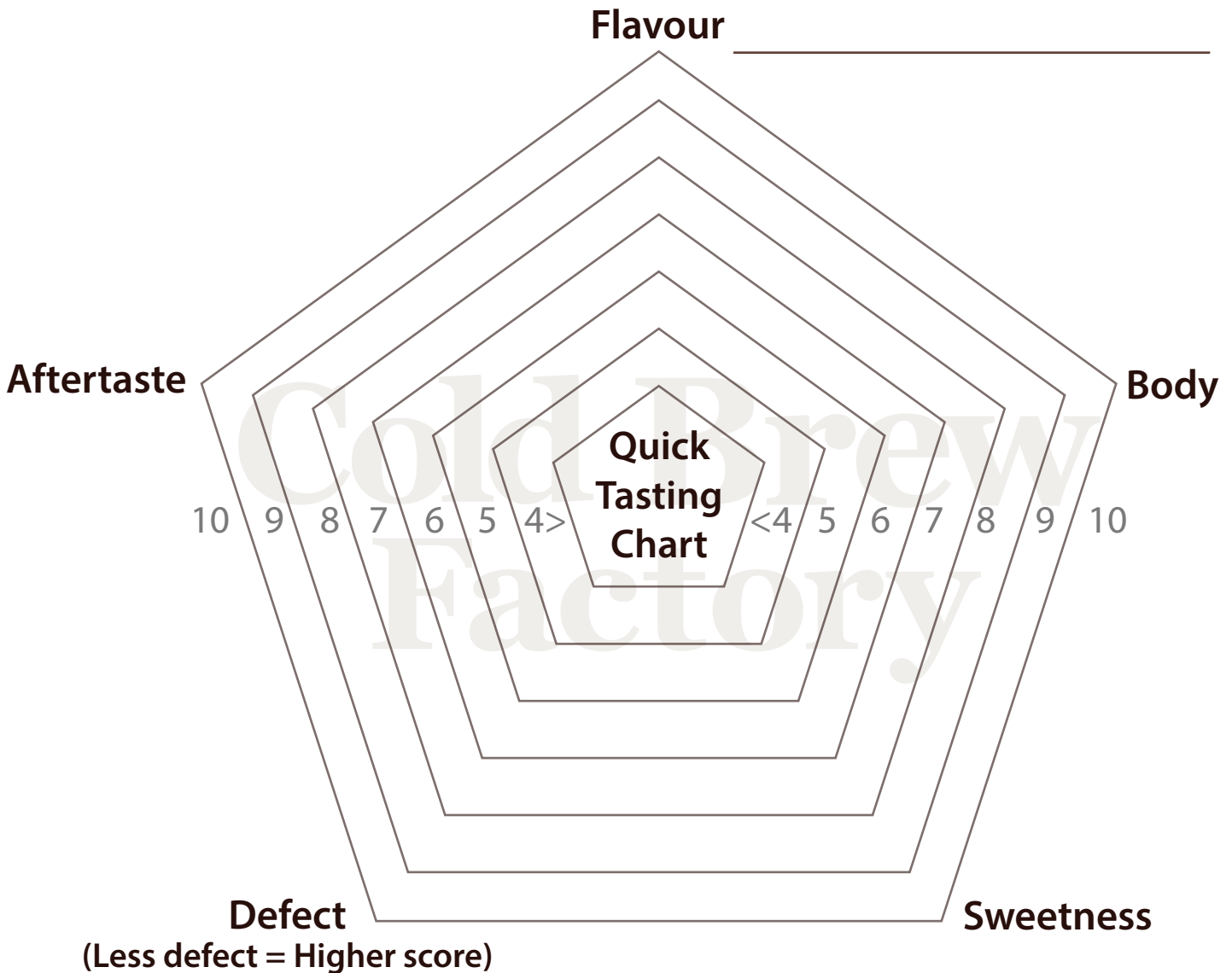
# Cold Brew Factory

Date \_\_\_\_\_ Scored By \_\_\_\_\_ Origins \_\_\_\_\_

Cold Brew hours \_\_\_\_\_ Water (if have) \_\_\_\_\_

Ratio (water vs coffee) \_\_\_\_\_ Roast Levels \_\_\_\_\_

Flavour \_\_\_\_\_



\*\*Please see instruction if this is the first time you use this score sheet.

Comments \_\_\_\_\_

# Cold Brew Factory

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To standardise the score for you to share with your friend or anybody, please follow the instruction below, even if your friend cannot taste the cold brew, they can have an idea of what it taste like ; or you can use it as a record for a better cold brew next time.

**\*\*Please see instruction if this is the first time you use this score sheet.**

## Flavour

You can mark down what you have tasted on the right side, the more complex the cold brew tasted, the higher the score. As flavour is more subjective, please write as detail as you can on the right side. What can you taste? Why you like it?

## Body

The thicker the body, we score higher, if the body it as thick as milk, you can score it 10, or if it is very watery, you can score it 5 or <4.

## Sweetness

In here, we are talking about natural sweetness, especially when originally the water used for cold brew is very sweet, the sweetness will be very high, if it is as sweet as a sweet mango, you can score it 10.

## Defect

(Less defect = Higher score)

For a cold brew, we want as few defect as possible, include wrong ratio or time where it is over brew or under brew ; abnormal scent ; aged scent, etc. anything that you think it is weird. The less defect, the higher the score.

## Aftertaste

Aftertaste is very important in every subject of coffee, if the taste is pleasant, long lasting and keeps for a long time, you can score it 10 ; if it has bitter aftertaste, or anything you don't like, you can score it lower.

This is just a quick tasting chart for a quick look of how the cold brew taste like, feel free to write any comment about the coffee, it's all about sharing, not judging.