

JUDGING PROTOCOL & RECIPES



Judging:

Entries will be judged in a blind tasting by a panel of judges; including Director Scott Bennett, Head of Quality Assurance Georgia Major and Australian Cup Tasters Champion Harry Ko.

In the case of a tie for the highest scores, the coffee will be re-tasted and voted on by Scott, Georgia and Harry. Each member will have 1 vote. The entry with the majority vote will win.

Filter:

Bennetts require at least 250 grams of coffee for judging.

A beverage will be prepared using a 1:16.7 brew ratio using the Behmor Brazen batch brewer.

A sole member of the judging team will make the brew to ensure consistency across each batch. We will use filtered Melbourne tap water at 97 degrees Celsius, ground at #5 on a Guatemala Lab Deli Grinder. The extraction will not be timed. The brew will then be tasted, judged and scored based on the parameters found within the "FILTER SCORE SHEET" below. The winner will be the highest scoring coffee in the category.

Scale out of 10: 0-4 poor, 5 average, 6 good, 7 very good, 8 excellent, 9 outstanding, 10 mind-blowing.

Scale out of 20: 0-8 poor, 10 average, 12 good, 14 very good, 16 excellent, 18 outstanding, 20 mind-blowing.

Half marks can be awarded.

Espresso:

Bennetts require at least 250 grams of coffee for judging.

A beverage will be prepared using a 1:2 brew ratio using a Rocket espresso machine. 22g in, 44g out in approximately 25-30 seconds.

A sole member of the judging team will make the brew to ensure consistency across each espresso. We will use filtered Melbourne tap water at 90-94 degrees Celsius. The brew will then be tasted, judged and scored based on the parameters found within the "ESPRESSO SCORE SHEET" below. The winner will be the highest scoring coffee in the category.

Scale out of 10: 0-4 poor, 5 average, 6 good, 7 very good, 8 excellent, 9 outstanding, 10 mind-blowing.

Scale out of 20: 0-8 poor, 10 average, 12 good, 14 very good, 16 excellent, 18 outstanding, 20 mind-blowing.

Half marks can be awarded.

FILTER SCORE SHEET



Category: Filter

Entry No:

Received Date:

Scoring Date:

Parameter	Score/10	Comments
Aroma	/10	
Flavour	/10	
Aftertaste	/10	
Acidity	/20	
Body	/20	
Balance	/20	
Overall	/10	
Total	/100	

Score Approved By: _____

Signed: _____

Ranking in Category

ESPRESSO SCORE SHEET



Category: Espresso

Entry No:

Received Date:

Scoring Date:

Parameter	Score/10	Comments
Aroma	/10	
Flavour	/20	
Finish	/10	
Sweetness	/10	
Acidity	/10	
Bitterness	/10	
Mouthfeel	/20	
Overall	/10	
Total	/100	

Score Approved By: _____

Signed: _____

**Ranking in
Category**

--