



**WORLD COFFEE  
LEADERS FORUM**

월드커피리더스포럼

# Professional Session

**Scoring Calibration and About Thai Coffee**

Jeff Kim Dong Wan

**Coffee Me Up**

Suchao

**Coffee Therapy**

## 게이샤의 시작

- 90년대경 보케테의 종자가게에서 Seed 구입
- Mama Cata, La Esmeralda, Don Pachi 에서 재배시작
- 2004년 Best Of Panama에서 라 에스메랄다 게이샤의 성공
- 이후 파나마, 중미 전역에서 인기를 끌고 과테말라 엘 인헤르토 등으로 전파

## 파나마 Chiriqui주의 기후

- 커피 생산지의 고도는 1,000 – 2,100m
- 건기(수확기)는 11-4월, 우기는 5월 – 10월
- 얇고 가는 국토 -> 높은 습도, 다양한 미시기후
- Bajareque(바하레께)
- 온난화 현상

<b>Rank</b>	4
<b>Farm Name</b>	Buenos Aires
<b>Score</b>	88.69
<b>Country</b>	Colombia
<b>Program</b>	<a href="#">Colombia</a>
<b>Auction</b>	Cup of Excellence
<b>Overall</b>	Floral (7), Bergamot (2), Jasmine (2), Jasmine Honeysuckle (2), Orange (2), Apricot, Bergamot, Caramel, Cinnamon, Citrus Fruit, Fruity, Hazelnut, Jammy, Lemon & Lime, Matcha white chocolate, Mint, Peach, Red Apple, Red Currant, Sweet, Tropical Fruit
<b>Aroma/Flavor</b>	Citric Acid (3), Soft (2), White Grape (2), Bright, Crisp, Delicate, Lemon & Lime, Lime, Lively, Mandarin Orange, Mild, Orange, Stone Fruit, Sweet
<b>Acidity</b>	Elegant, Flat out while it cools, High sweetness, Lingering, Long aftertaste, Sweet all the time, Tangerine, Tea like
<b>Processing</b>	Washed Anaerobic



## 커피 프로토콜



- 환경 : 좋은 채광, 조용함, 테이블, 온도
- 추출 : 골든컵 규정에 따라 최적의 추출율로 진행
- 로스팅 : 8-12분 사이의 샘플로스팅, 아그트론(홀빈58, 그라인드 63)
- 원두의 상태 : 미디엄-미디엄 라이트, 원두가 타거나 끝이 탄 Tipping이 없어야 함
- 원두 보관 : 20도 이상 상온에서 보관, 8-24시간 이내 커피
- 추출 : 물 1ml 당 0.055g의 원두를 사용 (125-175ppm, 92-97도의 물 사용)
- 분쇄 : 디팅 or 말코닉 그라인더로 US매쉬 시브 사이즈 20에 70-75% 통과하도록
- 샘플 : 1종류 당 5컵 이상을 준비 (CoE는 4컵)
- 분쇄 후 원두 관리 : 15분 이내에 물 붓기, 유리커버가 있을 경우 30분까지 허용
- 시향 및 시음 방법 : Sniffing / Slurping 사용

- 시작 전 : 분쇄 향기 체크 (Dry Aroma, Fragrance)
- 0-4분 : 물 붓기 (CoE는 Crust를 통한 Wet Aroma 확인)
- 4-6분 : 브레이킹하며 아로마 체크 후 스키밍
- 12-17분(Hot) : 69-73도
- 17-22분(Warm) : 58-62도
- 22-27분(Cool) : 37도 (CoE는 보통 40분 정도까지 체크)

## 일반적인 표현

긍정적인 표현 – Complex (복합적인), Fine (순수하고 맑은), Delicate (섬세하고 미묘한)  
Vibrant (경쾌한), Brightness (밝은), Lively (생동감), Persistent (지속적인),  
Lingering (여운이 있는), Long aftertaste (뒷맛이 긴)

부정적인 표현 – Sour (시큼한), Harsh (거친), Acrid (자극적인), Acetic (식초같은), Rancid (역한)  
Astringent (드라이한), Short (짧은), Metallic (금속 느낌), Unpleasant (불쾌한),  
Bland (맛없는), Flat (빈약한), Pungent (찌르는듯한), Sharp (날카로운), Over fermented (과발효)

## 기준 점수



SCA : 80점 이상



CoE : 87점 이상  
CoE National Winner : 85~86.99점  
CoE Presidential : 90점 이상 (최대 3위까지)



게이샤 : 90.5점 이상  
기타 : 88.5점 이상



## Specialty Coffee Association of America Coffee Cupping Form

Name: \_\_\_\_\_

Date: \_\_\_\_\_

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

<b>Sample #</b>	Roast Level of Sample	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	<b>Total Score</b> <input type="text"/>
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	
		6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6 7 8 9 10	
		Dry Qualities Break	Aftertaste	Intensity High Low	Level Heavy Thin	Balance	Sweetness	Defects (subtract)	
			6 7 8 9 10			6 7 8 9 10	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="text"/>	
<b>Notes:</b>									<b>Final Score</b> <input type="text"/>

<b>Sample #</b>	Roast Level of Sample	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	<b>Total Score</b> <input type="text"/>
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	
		6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6 7 8 9 10	
		Dry Qualities Break	Aftertaste	Intensity High Low	Level Heavy Thin	Balance	Sweetness	Defects (subtract)	
			6 7 8 9 10			6 7 8 9 10	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="text"/>	
<b>Notes:</b>									<b>Final Score</b> <input type="text"/>

<b>Sample #</b>	Roast Level of Sample	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	Score: <input type="text"/>	<b>Total Score</b> <input type="text"/>
		Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	
		6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6 7 8 9 10	
		Dry Qualities Break	Aftertaste	Intensity High Low	Level Heavy Thin	Balance	Sweetness	Defects (subtract)	
			6 7 8 9 10			6 7 8 9 10	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="text"/>	
<b>Notes:</b>									<b>Final Score</b> <input type="text"/>





## Cup of Excellence® Cupping Form

Name: \_\_\_\_\_

Round 1 2 3

Session 1 2 3 4 5

Brazil Cup of Excellence® 2002

Coffee Competition

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SAMPLE	ROAST COLOR DEVIATION	AROMA			DEFECTS # x   x 4 = SCORE i = <1> to <3>	PURITY CLEAN CUP	SWEETNESS	ACIDITY	MOUTH FEEL	FLAVOUR	AFTER- TASTE	BALANCE	OVERALL	TOTAL
		DRY	CRUST	BREAK										
_____					__ x __ x 4 = < >									<input type="text" value="36"/>
_____					__ x __ x 4 = < >									<input type="text" value="36"/>
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_____					__ x __ x 4 = < >									<input type="text" value="36"/>



## El Socorro - Guatemala 2021

- Score 90.1
- Rank 2a
- Year 2021 / Washed / Gesha

### Profile

- Overall : Pineapple, Soft, Vibrant

•Aroma / Flavor : Jasmine (5), Floral (3), Grape (2), Green Tea (2), Lemon & Lime (2), Melon (2), Pear (2), Almond cake, Apricot, Bergamot, Black Tea, Brown Sugar, Caramelized, Cherry, Cinnamon, Green plum, Hazelnut, Honeydew, Lime, Lychee, Orange, Orange Blossom, Peach, Red Apple, Roasted Almond, Tea Rose, Very sweet, Watermelon, Yellow apricot

•Acidity : Bright, Citrus Fruit, Complex, Grapefruit, Lemon, Lychee, Malic Acid, Mandarin Orange, Orange





## Lot GW-13: Ironman V

Score 91.0



The Auromar Geisha Washed lots namely Ironman V and La Corza belong to adjacent plots of land in the farm; same height but different exposure to sunlight, This slight twist in the orientation of the two plots show in very different cupping notes.

Ironman V, from lot 4, where all the previous Ironman come from, has very characteristic floral tone especially strong jasmine and lemongrass. One of the characteristics of the Ironman is the sweet sugar tones and lemon as the coffee cools. On the other hand, La Corza from lot 5 in the farm, displays milder florals, vanilla and sweet undertones.

## 태국 커피 이야기 그리고...

