

# Espresso tasting card

Date: Name: Reference number:

Type of coffee: Roasting colour:

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## Extraction recipe

Coffee dose in g Water temperature:  
Preinfusion time (A): Water pressure:  
Extraction time (B): Espresso volume ml/espresso weight g:  
Percolation time (B-A):

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## Beverage description

<b>Crema</b>	Colour: Persistency:	Consistency:
<b>Aroma</b>	Intensity (0-10):	Quality:
<b>Flavore</b>	Intensity (0-10):	Quality:
<b>Tastes:</b>	Intensity of the acidity (0-10): Intensity of the bitterness (0-10): Umami taste:	Quality of the acidity: Intensity of the sweetness (0-10):
<b>Body</b>	Intensity (0-10):	Quality of the body:

### Aftertaste:

Tasting of the sweet espresso

White sugar dose g: Sensory description:

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Clean cup: **Overall** (0-10):

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**Note:**