Brewers Cup Qualifiers - Open Service Head Judge

Scorekeeper Only - Final Score:

Judge #1                           Judge #2                           Judge #3

Competitor Name:                  Location: 
Head Judge Name:                   

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<tr>
<th>Water</th>
<th>Flavor</th>
<th>Aftertaste</th>
<th>Acidity</th>
<th>Body</th>
<th>Balance</th>
<th>Overall</th>
<th>Defect</th>
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Intensity:

- #1 High
- #2 High
- #3 High

- #1 Low
- #2 Low
- #3 Low

Brew Ratio: 

Competitors descriptions: 

Coffee and Brewing Information: 

Total Time: 

Overtime Seconds: 

Overall Workflow: 

Technical Uniformity: 

Total HJ Score: 

Sensory Judge 1 Score + Sensory Judge 2 Score = Average Total Sensory Judge Score 

Average Total Sensory Judge Score x 1.4 + Average Total Sensory Judge Score = Total HJ Score 

Overtime Penalty Points (Seconds * .5) - Total HJ Score = Total Open Service Score 

Total: 

Overtime Seconds: 

Total Open Service Score: 

Overall Workflow: 

Technical Uniformity: 

Total HJ Score: 

Sensory Judge 1 Score + Sensory Judge 2 Score = Average Total Sensory Judge Score 

Average Total Sensory Judge Score x 1.4 + Average Total Sensory Judge Score = Total HJ Score 

Overtime Penalty Points (Seconds * .5) - Total HJ Score = Total Open Service Score