

GRADING SUMMARY REPORT

1. Coffee Information

Coffee : Arabica
Origin : Simalungun
Process : Full Wash
Variety : Multi-Variety
Processor : Koperasi Agribisnis Simalungun Hebat (KASIH)

2. Green Grading Report

Sample Weight : 330 gram
Moisture : 10.50%
Colour : Greenish
Density : 670 gram/ L

SUMMARY:

Total full defect counts of this sample are **6 Full Defect Counts**, which are:

- a. Category 1 Full Defect = 1 Count
 - Severe Insect Damage = 1
- b. Category 2 Full Defect = 5 Counts
 - Broken/ Chipped/ Cut = 3
 - Slight Insect Damage = 2

Roast Defect = 3 Quakers

3. Cupping Report

Fragrance	: 7.25	Uniformity	: 10
Flavour	: 7.25	Clean Cup	: 10
Aftertaste	: 7	Sweetness	: 10
Acidity	: 7.5	Comment	:
Body	: 7.5	<i>Aroma: lemon, milk chocolate and nutmeg.</i>	
Balance	: 7.25	<i>Flavor: lime, acetic, vegetal when cold. Juicy acidity with round body</i>	
Overall	: 7.5		

81.25

Disclaimer:

While the evaluation was using SCA Standard and CQI Standard, this cupping result alone should not be interpreted as definite score for selling purposes. PT Gerilya understood under Q System, cupper should work in team to produce integrity on the grading result.



Washed Arabica Coffee Grading Form

Grader: Gemawan Wahyadhiatmika
 Coffee Origin: Simalungun (Proses: Full Wash)
 Sample ID: _____

Date: 26 Agustus 2021
 ICO Marks: _____
 Container: _____

Green Coffee Grade (³³⁰ ~~350~~ Gram Sample)

CATEGORY 1	Defect Count	Full Defects
Full Black / <i>Completamente negros</i> (1:1)	—	—
Full Sour / <i>Completamente agrios</i> (1:1)	—	—
Dried Cherry / <i>Cerezos secos</i> (1:1)	—	—
Fungus Damage / <i>Daño de hongo</i> (1:1)	—	—
Foreign Matter / <i>Materia extraña</i> (1:1)	—	—
Severe Insect Damage / <i>Daño severo de broca</i> (5:1)	6	1
Total Category 1 Defects *		1

CATEGORY 2	Defect Count	Full Defects
Partial Black / <i>Parcialmente negro</i> (3:1)	—	—
Partial Sour / <i>Parcialmente agrio</i> (3:1)	—	—
Parchment / <i>Pergamino</i> (5:1)	—	—
Floater / <i>Flotadores</i> (5:1)	—	—
Immature / <i>Unripe / Inmaduros</i> (5:1)	3	—
Withered / <i>Arrugados</i> (5:1)	6	—
Shell / <i>Conchas</i> (5:1)	1	—
Broken / Chipped / Cut / <i>Cortados / Quebrados</i> (5:1)	18	3
Hull / Husk / <i>Pulpa o cáscara</i> (5:1)	—	—
Slight Insect Damage / <i>Daño menor de insecto</i> (10:1)	28	2
Total Category 2 Defects *		5

Total Green Defects: 6

Moisture Reading:	10.5	%
Moisture Temp:		°F / °C
Water Activity:		a _w
Water Activity Temp:		°F / °C
Green Color Gradient:	Greenish	
Bulk Density (optional):	670 gram/l.	

Roasted Coffee Grade (100 Gram Sample)

Bulk Density (optional)
Color / Roast Development Equipment & Scale
Equipment & Scale Used

Roasted Defects: **3** # of quakers

Circle the Appropriate Classification

SCA Classification: **Specialty Grade**
 CQI Classification: **Q Arabica Grade**

GRADING SUMMARY REPORT

1. Coffee Information

Coffee : **Arabica**
Origin : **Simalungun**
Process : **Semi-Washed**
Variety : **Multi-Variety**
Processor : **Koperasi Agribisnis Simalungun Hebat (KASIH)**

2. Green Grading Report

Sample Weight : 350 gram
Moisture : 12.1%
Colour : Green-Bluish
Density : 700 gram/ L

SUMMARY:

Total full defect counts of this sample are **25 Full Defect Counts**, which are:

- a. Category 1 Full Defect = **15 Counts**
 - Full Black = 2
 - Full Sour = 12
- b. Category 2 Full Defect = **10 Counts**
 - Partial Sour = 2
 - Immature/ Unripe = 1
 - Withered = 2
 - Broken/ Chipped/ Cut = 5

Roast Defect = **2 Quakers**

3. Cupping Report

Fragrance	: 7	Uniformity	: 10
Flavour	: 7.25	Clean Cup	: 10
Aftertaste	: 7.25	Sweetness	: 10
Acidity	: 7	Comment	:
Body	: 7.75	<i>Aroma: Earthy, cardboard, pepper spice.</i>	
Balance	: 7.25	<i>Flavor: Nutty, slightly citric, clean aftertaste with silky mouthfeel.</i>	
Overall	: 7.25		

80.75

Disclaimer:

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Washed Arabica Coffee Grading Form

Grader: Gemawan Waluyadhiatmika
 Coffee Origin: Simalungun (Proses : Semi-Washed.)
 Sample ID: _____

Date: 26 Agustus 2021.
 ICO Marks: _____
 Container: _____

Green Coffee Grade (350 Gram Sample)

CATEGORY 1	Defect Count	Full Defects
Full Black / <i>Completamente negros</i> (1:1)	2	2
Full Sour / <i>Completamente agrios</i> (1:1)	12	12
Dried Cherry / <i>Cerezos secos</i> (1:1)	-	-
Fungus Damage / <i>Daño de hongo</i> (1:1)	1	1
Foreign Matter / <i>Materia extraña</i> (1:1)	-	-
Severe Insect Damage / <i>Daño severo de broca</i> (5:1)	-	-
Total Category 1 Defects *	15	

CATEGORY 2	Defect Count	Full Defects
Partial Black / <i>Parcialmente negro</i> (3:1)	1	-
Partial Sour / <i>Parcialmente agrio</i> (3:1)	8	2
Parchment / <i>Pergamino</i> (5:1)	1	-
Floater / <i>Flotadores</i> (5:1)	4	-
Immature / <i>Unripe / Inmaduros</i> (5:1)	9	1
Withered / <i>Arrugados</i> (5:1)	10	2
Shell / <i>Conchas</i> (5:1)	-	-
Broken / Chipped / Cut / <i>Cortados / Quebrados</i> (5:1)	27	5
Hull / Husk / <i>Pulpa o cáscara</i> (5:1)	-	-
Slight Insect Damage / <i>Daño menor de insecto</i> (10:1)	4	-
Total Category 2 Defects *	10	

Total Green Defects: 25.

Moisture Reading:	12.1	%
Moisture Temp:		°F / °C
Water Activity:		a _w
Water Activity Temp:		°F / °C
Green Color Gradient:	Green - Bluish	
Bulk Density (optional):	700 gram/l.	

Roasted Coffee Grade (100 Gram Sample)

Bulk Density (optional)
Color / Roast Development Equipment & Scale
Equipment & Scale Used

Roasted Defects: 2. # of quakers

Circle the Appropriate Classification

SCA Classification: Specialty Grade
 CQI Classification: Q Arabica Grade

GRADING SUMMARY REPORT

1. Coffee Information

Coffee : **Arabica**
 Origin : **Simalungun**
 Process : **Honey**
 Variety : **Multi-Variety**
 Processor : **Koperasi Agribisnis Simalungun Hebat (KASIH)**

2. Green Grading Report

Sample Weight : 320 gram
 Moisture : 11.7 %
 Colour : Green-Yellowish
 Density : 650 gram/ L

SUMMARY:

Total full defect counts of this sample are **27 Full Defect Counts** , which are:

- a. Category 1 Full Defect = **20 Counts**
 - Full Black = 1
 - Full Sour = 19
- b. Category 2 Full Defect = **7 Counts**
 - Floater = 5
 - Slight Insect Damage = 2

Roast Defect = **2 Quakers**

3. Cupping Report

Fragrance	: 7.25	Uniformity	: 10	<u>82.5</u>
Flavour	: 7.5	Clean Cup	: 10	
Aftertaste	: 7.75	Sweetness	: 10	
Acidity	: 7.75	Comment	:	
Body	: 7.25	<i>Aroma: Brown sugar, caramel, slight fruity.</i>		
Balance	: 7.5	<i>Flavor: Starfruit, caramel, long aftertaste, body easily crumbled.</i>		
Overall	: 7.5			

Disclaimer:

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Washed Arabica Coffee Grading Form

Grader: Ganawan Walyaduatmika
 Coffee Origin: Simalungun (Proses: Honey)
 Sample ID: _____

Date: 26 Agustus 2021
 ICO Marks: _____
 Container: _____

Green Coffee Grade (³²⁰~~350~~ Gram Sample)

CATEGORY 1	Defect Count	Full Defects
Full Black / Completamente negros (1:1)	1	1
Full Sour / Completamente agrios (1:1)	19	19
Dried Cherry / Cerezos secos (1:1)	-	-
Fungus Damage / Daño de hongo (1:1)	-	-
Foreign Matter / Materia extraña (1:1)	-	-
Severe Insect Damage / Daño severo de broca (5:1)	1	-
Total Category 1 Defects *		<u>20.</u>

CATEGORY 2	Defect Count	Full Defects
Partial Black / Parcialmente negro (3:1)	2	-
Partial Sour / Parcialmente agrio (3:1)	-	-
Parchment / Pergamino (5:1)	-	-
Floater / Flotadores (5:1)	25	5
Immature / Unripe / Inmaduros (5:1)	4	-
Withered / Arrugados (5:1)	-	-
Shell / Conchas (5:1)	1	-
Broken / Chipped / Cut / Cortados / Quebrados (5:1)	1	-
Hull / Husk / Pulpa o cáscara (5:1)	-	-
Slight Insect Damage / Daño menor de insecto (10:1)	23	2.
Total Category 2 Defects *		<u>7</u>

Total Green Defects: 27.

Moisture Reading:	<u>11.7.</u>	%
Moisture Temp:		°F / °C
Water Activity:		a _w
Water Activity Temp:		°F / °C
Green Color Gradient:	<u>Green-Jelowish.</u>	
Bulk Density (optional):	<u>650 gram/l.</u>	

Roasted Coffee Grade (100 Gram Sample)

Bulk Density (optional)
Color / Roast Development Equipment & Scale
Equipment & Scale Used

Roasted Defects: 2. # of quakers

Circle the Appropriate Classification

SCA Classification: Specialty Grade
 CQI Classification: Q Arabica Grade

GRADING SUMMARY REPORT

1. Coffee Information

Coffee : **Arabica**
 Origin : **Simalungun**
 Process : **Natural**
 Variety : **Multi-Variety**
 Processor : **Koperasi Agribisnis Simalungun Hebat (KASIH)**

2. Green Grading Report

Sample Weight : 320 gram
 Moisture : 11.8 %
 Colour : Yellowish
 Density : 700 gram/ L

SUMMARY:

Total full defect counts of this sample are **38 Full Defect Counts** , which are:

- a. Category 1 Full Defect = **30 Counts**
 - Full Black = 7
 - Full Sour = 23
- b. Category 2 Full Defect = **8 Counts**
 - Immature/ Unripe = 3
 - Withered = 2
 - Shell = 1
 - Broken/ Chipped/ Cut = 2
 - Slight Insect Damage = 1

Roast Defect = **2 Quakers**

3. Cupping Report

Fragrance	: 7.25	Uniformity	: 8	<u>78</u>
Flavour	: 7	Clean Cup	: 10	
Aftertaste	: 7.25	Sweetness	: 10	
Acidity	: 7.25	Comment	:	
Body	: 7.25	<i>Aroma: Nutty, brown sugar, chocolate. Flavor: Red apple peel, with slight tannin and astringent on aftertaste, flatten while cold</i>		
Balance	: 7			
Overall	: 7			

Disclaimer:

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Washed Arabica Coffee Grading Form

Grader: Gemawan Wahyadharmic
 Coffee Origin: Sumalungun (Proses: Natural)
 Sample ID: _____

Date: 26 Agustus 2021
 ICO Marks: _____
 Container: _____

Green Coffee Grade (350 Gram Sample) ³²⁰

CATEGORY 1	Defect Count	Full Defects
Full Black / <i>Completamente negros</i> (1:1)	7	7.
Full Sour / <i>Completamente agrios</i> (1:1)	23	23
Dried Cherry / <i>Cerezos secos</i> (1:1)	—	—
Fungus Damage / <i>Daño de hongo</i> (1:1)	—	—
Foreign Matter / <i>Materia extraña</i> (1:1)	—	—
Severe Insect Damage / <i>Daño severo de broca</i> (5:1)	3	—
Total Category 1 Defects *		<u>30.</u>

CATEGORY 2	Defect Count	Full Defects
Partial Black / <i>Parcialmente negro</i> (3:1)	—	—
Partial Sour / <i>Parcialmente agrio</i> (3:1)	1	—
Parchment / <i>Pergamino</i> (5:1)	—	—
Floater / <i>Flotadores</i> (5:1)	2	—
Immature / <i>Unripe / Inmaduros</i> (5:1)	14	2.
Withered / <i>Arrugados</i> (5:1)	13	2.
Shell / <i>Conchas</i> (5:1)	4	1
Broken / <i>Chipped / Cut / Cortados / Quebrados</i> (5:1)	14	2.
Hull / <i>Husk / Pulpa o cáscara</i> (5:1)	1	—
Slight Insect Damage / <i>Daño menor de insecto</i> (10:1)	15	1
Total Category 2 Defects *		<u>8</u>

Total Green Defects: 38.

Moisture Reading:	11.8	%
Moisture Temp:		°F / °C
Water Activity:		a _w
Water Activity Temp:		°F / °C
Green Color Gradient:	Yellowish	
Bulk Density (optional):	700 gram/l	

Roasted Coffee Grade (100 Gram Sample)

Bulk Density (optional)
Color / Roast Development Equipment & Scale
Equipment & Scale Used

Roasted Defects: 2. # of quakers

Circle the Appropriate Classification

SCA Classification: Specialty Grade
 CQI Classification: Q Arabica Grade



Specialty Coffee Association

Specialty Coffee Association Arabica Cupping Form

Name: Gemaخان Wahyu dhat mika

Date: 27 Agustus 2021

Table no: Simalungun

Quality Scale			
6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample No. <i>Fall Wash Agtron: 59.5</i>	Roast Level of Sample	Fragrance/Aroma 7.25	Flavor 7.25	Acidity 7.5	Body 7.5	Uniformity 10	Clean Cup 10	Overall 7.5	Total Score
	 Dry Qualities Break lemon milk choc nutmeg	 Aftertaste 7 Intensity High juicy acidic with yogurt like Low	 Level Heavy round body Thin	 Balance 7.25 Sweetness 10	 Defects (subtract) Taint - 2 # of cups Intensity Fault - 4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>	Notes: Aroma: Lemon, Milk Chocolate & Nutmeg Flavour: Lime, slightly acidic, vegetal when cold. Juicy acidity with round body.	Final Score 81.25		

Sample No. <i>Semi Washed.</i>	Roast Level of Sample	Fragrance/Aroma 7	Flavor 7.25	Acidity 7.5	Body 7.75	Uniformity 10	Clean Cup 10	Overall 7.25	Total Score
	 Dry Qualities Break earthy slight almond strong pepper chocolate	 Aftertaste 7.25 Intensity High muted acidity Low	 Level Heavy medium silky mouthfeel Thin	 Balance 7.25 Sweetness 10	 Defects (subtract) Taint - 2 # of cups Intensity Fault - 4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>	Notes: Aroma: Earthy, slight cardboard, strong peppery. Flavour: Nutty, slight citric, clean aftertaste with silky mouthfeel.	Final Score 80.75		

Sample No. <i>Honey 57.1</i>	Roast Level of Sample	Fragrance/Aroma 7.25	Flavor 7.5	Acidity 7.75	Body 7.25	Uniformity 10	Clean Cup 10	Overall 7.5	Total Score
	 Dry Qualities Break citrus peel slight chocolate pepper brown	 Aftertaste 7.75 Intensity High juicy acidity malic Low	 Level Heavy almost hollow. Thin	 Balance 7.5 Sweetness 10	 Defects (subtract) Taint - 2 # of cups Intensity Fault - 4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>	Notes: Aroma: Brown sugar, caramel, slightly fruity Flavour: Stonefruit, caramel, long aftertaste, clean but hollow body	Final Score 82.5		

This form is designed and intended to be used in conjunction with the SCA Protocol for Cupping Specialty Coffee.



**Specialty Coffee Association
Arabica Cupping Form**

Name: Gemawan Wahyudiatmika
 Date: 27 Agustus 2021
 Table no: Simalongun

Quality Scale			
6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample No. <i>Natural</i> <i>64.7</i>	Roast Level of Sample 	Fragrance/Aroma Score: <i>7.25</i>	Flavor Score: <i>7.75</i>	Acidity Score: <i>7.25</i>	Body Score: <i>7.25</i>	Uniformity Score: <i>8</i>	Clean Cup Score: <i>10</i>	Overall Score: <i>7</i>	Total Score
		Dry Qualities Break <i>7.25</i>	Aftertaste Score: <i>7.25</i>	Intensity High muted acidity malic Low	Level Heavy Thin	Balance Score: <i>7</i>	Sweetness Score: <i>10</i>	Defects (subtract) Taint - 2 Fault - 4 # of cups Intensity <input type="checkbox"/> X <input type="checkbox"/> =	Final Score <i>78</i>
Notes: <i>Aroma: Nutty brown sugar, chocolate. Flavour: Red apple peel, tannin a bit, slightly astringent, flat when cold.</i>									

Sample No.	Roast Level of Sample	Fragrance/Aroma Score	Flavor Score	Acidity Score	Body Score	Uniformity Score	Clean Cup Score	Overall Score	Total Score
		Dry Qualities Break	Aftertaste Score	Intensity High Low	Level Heavy Thin	Balance Score	Sweetness Score	Defects (subtract) Taint - 2 Fault - 4 # of cups Intensity <input type="checkbox"/> X <input type="checkbox"/> =	Final Score
Notes:									

Sample No.	Roast Level of Sample	Fragrance/Aroma Score	Flavor Score	Acidity Score	Body Score	Uniformity Score	Clean Cup Score	Overall Score	Total Score
		Dry Qualities Break	Aftertaste Score	Intensity High Low	Level Heavy Thin	Balance Score	Sweetness Score	Defects (subtract) Taint - 2 Fault - 4 # of cups Intensity <input type="checkbox"/> X <input type="checkbox"/> =	Final Score
Notes:									

This form is designed and intended to be used in conjunction with the SCA Protocol for Cupping Specialty Coffee.