



2017 U.S. Brewers Cup

Official Rules and Regulations

Written and approved by the SCA Competitions Committee
VERSION 2017.03.02

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1.0 ORGANIZATION

The U.S. Brewers Cup (USBrC) is a program of the Specialty Coffee Association (SCA).

2.0 RIGHTS

All intellectual property related to the U.S. Brewers Cup, including these Official Rules and Regulations and the format of the competition, are the property of the Specialty Coffee Association. No part of this document may be used or reproduced without the expressed permission of the Specialty Coffee Association.

3.0 2017 U.S. BREWERS CUP

3.1 PARTICIPATION

3.1.1 Qualification

The top 12 competitors from each of the two Qualifying Competitions will be invited to compete in the United States Brewers Cup. The single highest scoring competitor from each Qualifying Competition will be given a \$300 travel and accommodations stipend to USBrC plus free registration.

These positions will be guaranteed until an invited competitor turns down their spot or fails to register for USBrC within 5 business days of registration links being sent to competitors. Any unclaimed position will be offered to the next highest scoring brewer(s) from the Qualifying Competition in which the unclaimed position came from. Positions will be offered in descending sequence until all 24 positions are filled.

All Competitors and Judges are required to attend one Online Learning Session in order to participate at the U.S. Brewers Cup.

The previous season's U.S. Brewers Cup Champion may skip the Qualifying Competition and move directly to the first round of the U.S. Brewers Cup.

3.1.2 Nationality

Competitors must hold a valid U.S. Passport or have 24 months of documented employment or scholastic curriculum in the United States of America.

3.1.3 Competitor Registration and Fees

Competitors who qualify to compete at the United States Brewers Cup through the Qualifying Competitions will receive an invitation and registration form via email following the Qualifying Competitions. Once an entry form has been received, a confirmation letter will be sent to the competitor via email. Competitors must submit a completed Competitor Information Form and registration fee to the SCA via the Internet.

3.1.4 Expenses

Competitors must pay their own expenses related to the competition including, but not limited to, travel, accommodations, supplies, and ingredients needed for the competition. The USBrC and SCA are not responsible or liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is his/her responsibility to see that his/her company or other outside parties cover these expenses.

3.2 COMPETITOR QUESTIONS

All competitors must thoroughly read and understand the USBrC Rules & Regulations and scoresheets without exception. All Brewers Cup documents may be downloaded from the competition website at www.uscoffeechampionships.org

Competitors are encouraged to ask questions prior to arriving at the competition. If any competitor is unclear as to the intent of any of the rules or regulations, it is their responsibility to clarify that position with the Brewers Cup Competition Committee or the National Competitions Manager prior to the competitions by contacting competitions@sca.coffee. Competitors will also have the opportunity to

ask questions during the required Online Learning Session.

3.3 TERMS AND CONDITIONS

Brewers qualifying for USBrC at Qualifying Competitions and the winner of the United States Brewers Cup (USBrC) are representatives of the Specialty Coffee Association (SCA) and United States Coffee Championships (USCC).

- A. Upon entry in the Brewers Cup Competition and in exchange for the opportunity to win, each competitor undertakes that they will:
 - a. Permit the SCA to use the competitor's name and image in any format without charge for the purpose of promotion of the SCA, USBrC, or the Brewers Cup Qualifying Competition.
 - b. Without limiting the generality of clause (i), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.
 - c. When fulfilling these terms and conditions, actively work to uphold the good reputation of the SCA, U.S. Brewers Cup and the Brewers Cup Qualifying Competition.
- B. Upon entry in the U.S. Brewers Cup or Brewers Cup Qualifying Competition and in exchange for the opportunity to win, each competitor in the Competition undertakes that, should they win the Brewers Cup Competition, they will:
 - a. (For the Qualifying Competition) Make him/herself available to travel to Seattle, WA to compete in the United States Brewers Cup Championship.
 - b. (For U.S. Brewers Cup Championship) Make him/herself available to travel to Budapest, Hungary to compete in the World Brewers Cup Championship. The Official U.S. Brewers Cup Travel Sponsor, will award the 2017 U.S. Brewers Cup Champion with funds for the USBrC Champion's travel expenses to and from the World Brewers Cup, accommodations for the duration of the competition, competition preparation expenses, etc.
 - c. Include the name "Specialty Coffee Association" or "SCA" immediately before the name "Brewers Cup Qualifying Competition" or "United States Brewers Cup Championship" in each instance in which the name "Brewers Cup Qualifying Competition" or "United States Brewers Cup Championship" is mentioned.
 - d. Include the name "United States Brewers Cup Championship" or "USBrC" in each instance in which the name "Brewers Cup Qualifying Competition" is mentioned.
 - e. Without limiting the generality of clauses (i) or (ii), the instances referred to in clauses (i) and (ii) include mention verbally, in print or via any electronic medium.
 - f. Promote the Specialty Coffee Association at every opportunity without charge to the SCA.
 - g. Promote the relevant Brewers Cup Qualifying Competition and CoffeeChamps as the pathway to the United States Brewers Cup Championship at every opportunity without charge to the SCA.

3.4 ENFORCEMENT OF RULES AND REGULATIONS

The U.S. Brewers Cup will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, they shall be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these Rules, a competitor may submit an appeal, according to the process detailed in the section "Competitor Protest and Appeals."

4.0 COMPETITION SUMMARY

- A. In the U.S. Brewers Cup competition there are two rounds. Round 1 consists of two components called Services: the Compulsory Service and the Open Service. All competitors will compete in both services. Round 2 is the finals round in which the top 6 competitors with the highest combined Compulsory Service and Open Service scores will compete in Open Service only.
- B. During Compulsory Service, competitors will be evaluated by three (3) sensory Judges. Additionally, a Head Judge will be present, and will taste the cups served. The Head Judge will not score the cups and is present only to ensure calibration of the judges. Non-scoring shadow judges may also be present on stage.
- C. During Open Service, competitors will be evaluated by one (1) Head Judge and three (3) sensory judges. Non-scoring shadow judges may also be present on stage.
- D. During each Service, competitors will prepare and serve three (3) individual and separate beverages, one for each sensory Judge.
- E. Competitors may utilize any set of brewing devices of their choosing, so long as they qualify according to the definitions in these Rules.
- F. For each Service, competitors will have five (5) minutes of setup time to set up the competition area in preparation for and prior

to the Service.

- G. During the Compulsory Service competitors will have seven (7) minutes of competition time to prepare and serve their beverages, without any presentation or demonstration. Competitors will be limited to utilizing only the whole bean coffee provided by the Brewers Cup Competition.
- H. In Open Service, competitors may utilize any whole bean coffee of their choosing and will have ten (10) minutes of competition time to prepare and serve their beverages with an accompanying presentation.
- I. All three beverages within each competition service must be prepared using the same whole bean coffee.
- J. Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.
- K. TDS measurements will be taken of each served beverage (for competitor reference).
- L. Competitors may be scheduled to present their Compulsory Service and Open Service with only a short amount of time in between to prepare and reset their wares for the following service, so competitors should be aware of their scheduled times and work quickly.

5.0 STANDARDS AND DEFINITIONS

5.1 COMPULSORY SERVICE

- A. The Compulsory Service is one of two coffee services in the U.S. Brewers Cup.
- B. Competitors will be given five (5) minutes of setup time and seven (7) minutes of competition time to prepare and serve three cups of coffee, each brewed individually, to three judges.
- C. Competitors in the Compulsory Service will all use the same whole bean coffee and the same standardized service vessels, as provided by the Brewers Cup competition.
- D. As instructed by the Stage Manager competitors will prepare and serve their coffees when their competition time begins. Once their competition time finishes, competitors will pour approximately 100ml of water out of the kettle that was used to prepare the coffees, into the cup provided by the organizer. Competitors will wait to clean their station (including brewers and kettles) until the head judge tastes both the coffee and the water.
- E. As instructed by the Stage Manager competitors will prepare and serve their coffees when their competition time begins. Once their competition time finishes, competitors will pour approximately 100ml of water out of the kettle that was used to prepare the coffees, into the cup provided by the organizer. Competitors will wait to clean their station (including brewers and kettles) until the head judge tastes both the coffee and the water.
- F. The beverages will be evaluated by sensory evaluation only and in accordance with the U.S. Brewers Cup judging protocols (see relevant section below).
- G. In the Compulsory Service, accompanying information (visual, verbal, sensory, etc.) will not be evaluated and should not be presented.

5.2 OPEN SERVICE

- A. The Open Service is one of two coffee services in the Brewers Cup Qualifying Competitions.
- B. Competitors will be given five (5) minutes of setup time and ten (10) minutes of competition time to present, prepare, and serve three (3) cups of coffee, each brewed individually, to three (3) sensory judges and one (1) head judge.
- C. Competitors will utilize their own whole bean coffee and serve beverages to the judges with an accompanying presentation that enhances the coffee experience.
- D. The competitors will be evaluated by sensory and presentation evaluation in accordance with the U.S. Brewers Cup judging protocols (see relevant section below).

5.3 WHOLE BEAN COFFEE

- A. Whole bean coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus Coffea.
- B. Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the green bean are permitted (water, yeast, coffee, coffee byproducts, fertilizers, etc.).
- C. Coffee ground before the competition time will be allowed. The same rules regarding additives apply.
- D. The provided Compulsory Service coffee will be a medium to medium-light roasted fully-washed specialty-grade coffee (Agtron 60 to 80 Ground on 'gourmet scale'), roasted without major roasting defects, such as baked or burnt, no more than seven (7) days prior to the competition day. If more than one individual roast-batch is provided, the batches will either be labeled

uniquely, or the batches will be completely blended. All the provided coffee will be identical and individually packed and sealed

5.4 THE BEVERAGE

- A. The beverage must be an extraction from particles of whole bean coffee, using water as the solvent. No other additives of any kind will be allowed, aside from those contained within the relevant definitions of whole bean coffee, brew water, brewing devices, and service vessels. Additional water may be added (“bypass”) to the beverage before serving to alter concentration.
- B. The beverage is suggested to have a total dissolved solids content of less than or equal to 2.00% or 20,000 ppm (ppm)..
- C. Competitors will prepare and serve three individual coffee beverages, one to each of the three sensory judges.
- D. Each of the three beverages should be between 120 and 375 mL. If a beverage served is found to be less than 120 mL or more than 375mL, that particular beverage (cup) will be disqualified and receive no score.
- E. It is not necessary to serve the entire quantity of beverage produced during the coffee preparation. However, each sensory judge must be finally served at least 120 mL of the beverage to evaluate.

5.5 BREW WATER

- A. Competitors must utilize the water provided by the competition for Compulsory Service, but competitors may utilize their own brew water for Open Service.
- B. Provided water will be calibrated to within the acceptable ranges according to section 11.2 below.
- C. If a competitor chooses to utilize their own water, the water may be analyzed to ensure that it does not contain prohibited levels of additives or chemicals. Competitors should be aware that the head judge will taste the water at both room temperature and heated right before their competition time starts, to verify that the water does not contain any flavors or characteristics not typical of clean potable. Competitors intending to utilize their own water for Open Service must notify the Stage Manager and/or Head Judge prior to competing.
- D. Provided water will be available both at room temperature and heated to between 96.0 and 98.5°C.
- E. If a competitor chooses to use their own water, they must also provide their own device to heat the water to the desired temperature. Electrical power provided to power such devices will be limited to that provided by the competition.

5.6 GRINDER

- A. A grinder is a device that grinds whole bean coffee into smaller physical particles without changing the chemistry of the coffee, aside from that directly related to the grinding of the coffee (friction, heat, etc.), and does not add any additives to the coffee.
- B. Within the competition area and during competitors’ competition time Competitors may NOT use any grinder other than the provided sponsored grinder. The sponsored grinder must be used during Compulsory Service. At Open Service, Competitors may use the grinder provided by the competition or a grinder that they have provided for themselves outside of the competition area or in advance of the competition time..

5.7 BREWING DEVICE

- A. A brewing device is any item that a competitor uses during and is involved in the beverage extraction.
- B. Brewing devices must be “manual” in nature, and may not include or involve mechanical action powered by supplemental forces (i.e., electricity) other than those exceptions below:
 - i. Mechanical action powered by the competitor’s manual action (i.e. hand and/or arm action), by gravity, or created by the act of coffee brewing itself (i.e. pressure in vacuum brewers, movement in balance brewers) is permitted.
 - ii. Heat sources are allowed (electrical, magnetic, or liquid fuel), provided they are used to heat water or the coffee beverage and not to power to any additional mechanism.
 - iii. A machine or mechanism that supplies the competitor with brew water is allowed, though if it involves any automated and/or portioning mechanism (i.e., a machine programmed to dispense a specific quantity of water), it may not be used directly on the coffee. For example, an automatic water delivery machine could dispense into a pouring vessel, but not directly to the coffee.
- C. Competitors must utilize their own brewing devices. While sponsors may make certain brewing devices available for competitor use, competitors are ultimately responsible for supplying their own brewing devices (including filtration media if applicable). The U.S. Brewers Cup cannot be held responsible for the operational or structural integrity of the brewing devices supplied. Competitors using those devices should thoroughly test and inspect them.
- D. Competitors may utilize as many or as few brewing devices as they wish in order to produce the required three preparations within the allotted time.
- E. Brewing devices may not add any additive substances to the beverage whatsoever.

5.8 COFFEE PREPARATION

- A. The coffee preparation for each judge shall consist of separate and individual preparation(s).
- B. A “separate and individual preparation” is defined as an extraction directly resulting from one distinct quantity of coffee and one distinct quantity of water. Competitors may therefore NOT serve more than one judge from any distinct and individual preparation (e.g., competitors may NOT prepare a single 1 litre French press and pour it into three cups for the judges. Acceptable service would involve the use of three individual French presses).
- C. The “extraction time” is defined as the duration of time that begins the moment the brew water and coffee grounds first come into contact and ends the moment the competitor stops brewing. Brewing stops when the extracted beverage has completely separated from the coffee bed (water retained within the coffee grounds is not considered part of the “extracted beverage”), or when the barista has cut the flow of extracted beverage into the service vessel, whichever comes first. Water due to prewetting of filters will not be considered as “brew water”.
- D. In both competition rounds beverages will be disqualified if the extraction time begins before the competition time begins or if the beverages are served after the full competition time elapses.

5.9 SERVICE VESSEL

- A. A service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.
- B. A minimum of three service vessels are required per coffee service or presentation.
- C. Coffee beverages must be served in one complete portion in the service vessel for each judge (ie, they may not be served in two or more distinct portions of beverage as a “split beverage”). However, a competitor may present empty drinking vessels as accessories in their service (i.e., serve a French press containing the beverage and an empty cup for the judge to pour into). If a drinking vessel is served with coffee in it, a partially full carafe or similar vessel cannot also be served (this would be considered a “split beverage”).
- D. Service vessels should not impart any flavor or odors.
- E. There is no restriction on the material, shape, or size of the service vessels, though the judges should be able to pick it up and sip from it directly.
- F. The competition will supply a Standardized Service Vessel with a volume between 150 to 235 mL. This vessel will be provide for Compulsory Service. For Open Service, this vessel is available only upon request to the Stage Manager prior to the the start of practice, set up and competition time. It is the responsibility of the competitor to request the Standardized Service Vessel for Open Service.
- G. During the Compulsory Service all competitors must serve their coffee in the Standardized Service Vessel.
- H. During the Open Service competitors have the option to use the Standardized Service Vessels or service vessels of their own provision. See section 5.9.F above.
- I. The “Aroma” score component will be evaluated as the coffee is served and from the cup the beverage is finally served in, unless the competitor gives specific instructions during the Open Service. Competitors may override the protocol and provide a service vessel to evaluate the aroma but they will need to decant the beverage into the final cup, within the competition time, for judges to evaluate the beverage.
- J. To accelerate cooling, the coffee may be decanted into the Standardized Service Vessel after Aroma is evaluated, if the judges deem necessary. If the Beverage is decanted in this manner there will be no impact on the evaluation.

5.10 TDS MEASUREMENT

- A. A TDS measurement device will be used to measure the total dissolved solids of each brew.
- B. The TDS measurement protocol will be found in this document.
- C. TDS measurements will be recorded on each scoresheet as a percentage to two decimal places (hundredths place, i.e. 1.15%).
- D. TDS measurements are provided for the competitor’s reference only and will not be involved in the scores.

6.0 COMPETITION AREA

The full competition area for the Qualifying Competitions will consist of two separate areas: the Compulsory Service area and the Open Service Stage.

The Compulsory Service competition area will be a closed area. There will be no audience for Compulsory Service. Only competitors competing in their specific time slot, judges, event staff and scheduled volunteers will be allowed in the Compulsory Service competition

area. Competitors not scheduled, audience members, coaches, and helpers will not be allowed access to the Compulsory Service competition area.

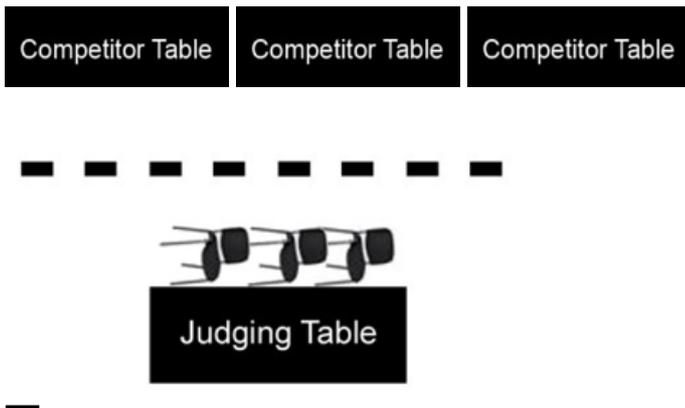
Each Compulsory Service station will have a sponsored grinder. Water Towers (2) will be shared among the competitor stations at the at the Compulsory Service area.

The Open Service area will be stage area, with seating for the audience. This area is open to everyone. Any equipment (grinders, water towers, water judges, brushes, dump buckets) on the Open Service stage are for Competitor, Judge, and Volunteer use only.

6.1 COMPULSORY SERVICE STATION

The Compulsory Service Station consists of:

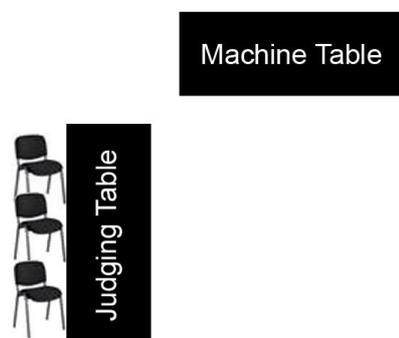
- A. Machine/Work Table: Three (3) tables will support the hot water machines, sponsored coffee grinders, cleaning accessories, and other tools and accessories. The hot water machines and grinders may not be moved by the competitors. The machine/work tables will be shared by three (3) competitors scheduled to compete at the same time. The tables will be set up in a line with equipment on one side, and competitor preparation area on the other side. Each individual table will have one sponsored grinder (total of 3). Two water towers will be placed at equal distance on the three tables. Competitors will not have their own designated water tower, but instead will share the two water towers. Competitors will use their assigned preparation space to setup their equipment and prepare their coffees.
- B. Judges table: The judges will be seated at a table, situated in such a way that obscures the judge's' view of the competitors.



6.2 OPEN SERVICE STATION

The Open Service Station consists of:

- A. Judging Table: The judges will be seated side-by-side at a rectangular table (approximately 0.75 to 1.0 meters high, approximately 1.8 meters long), facing the competitor and prepared to evaluate the coffees served and competitor presentations.
- B. Machine Table: A table will support the hot water machine, the sponsored coffee grinder, cleaning accessories and other tools and accessories. The hot water machine and grinder may not be moved by the competitors.



7.0 MACHINERY, ACCESSORIES & RAW MATERIALS

7.1 HOT WATER MACHINE

The hot water machine will be set to dispense water between 96.0°C and 98.5°C, measured at the point of use (nozzle or spigot).

Competitors may not change, adjust or replace any element, setting, or component of the hot water machine. Any changes or adjustments made may be grounds for disqualification decided upon by the stage manager and/or head judge. Any damage to the competition equipment due to misuse or abuse is grounds for disqualification.

7.2 WATER

Competitors have the option to use the sponsored water or to supply their own brewing water during Open Service. Competitors must use the sponsored water during Compulsory Service.

The sponsored official hot water machine will be dispensing sponsored water only. Competitors do not have the option of using their own water with the sponsored hot water machine.

The sponsored water will be calibrated with the following standard as the target: Odour: Clean/fresh, odour free Colour: Clear color.

Total Chlorine/Chloramine: 0 (zero) mg/L

TDS: 150 mg/L (acceptable range 75-250 mg/L)

Calcium Hardness: 4 grains or 68 mg/L (acceptable range 15 grains or 1785 mg/L) Total Alkalinity: 40 mg/L (acceptable range at or near 40 mg/L)

pH: 7.0 (acceptable range 6.5 to 7.5)

Sodium: 10 mg/L (acceptable range at or near 10 mg/L)

7.3 GRINDER

A sponsored coffee grinder will be located on the equipment table for competitor use.

Coffee must be ground using the sponsored grinder during Compulsory Service. Coffee ground before the competition time will be allowed only at the Open Service.

During Open Service, competitors may use the sponsored grinder or another grinder of their choosing, however only the sponsored grinder may be used in the competition area and during the competition time. If a competitor uses a grinder of their choosing (not the sponsored grinder) it may not be used in the competition area (on stage) or during the competition time. It may not be plugged into the electrical supply of the competition stage.

7.4 ADDITIONAL ELECTRICAL EQUIPMENT

Competitors may bring up to two pieces of additional electrical equipment to be used during their coffee preparation and/or presentation. Competitors must notify the National Competitions Manager prior to arriving at the Brewers Cup Qualifying Competition of any additional electrical equipment they are bringing (i.e. hot plate, water kettle, etc.) via the Competitor Information Form. Total power requirements for the additional electrical equipment must be accommodated by a single single-phase circuit which will be shared with the grinder(s).

It is the competitor's responsibility to ensure the provided electrical service is sufficient to power the competitor's additional equipment. No "technical appeals" will be accepted due to excessive electrical needs for a competitor's additional equipment.

Please note, in the competitor practice area, electrical equipment should be limited to grinders. Electrical will not be provided for water kettles.

There is no restriction on additional equipment that does not require use of the provided grounded electrical service, provided such equipment is otherwise permitted by these Rules.

7.5 PROVIDED FACILITIES & EQUIPMENT

The competition area will be equipped with the following:

- Equipment Table (For hot water machine and grinder)
- Work Table(s) (for competitor use)
- Service Table (Judges' table)
- Hot water machine
- Official Coffee grinder
- Standardized Service Vessels (for Compulsory Service)
- Cleaning brushes (for grinder and counter)
- Trash can and/or compost bin
- Bucket for discarded liquid
- Cupping spoon, water, rinse water cup, spittoon, and napkin for judges

7.6 COMPETITOR EQUIPMENT & SUPPLIES

Competitors are required to bring all supplies necessary for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The United States Championship, volunteers and event staff are not responsible for the safety of items left in the competition area.

Competitors are highly encouraged to minimize the equipment they use for the performance and bring functional items only (e.g. brewing devices, information of coffee or brewing etc.). No cupping spoon, or napkin is required for the judges' table. Providing non-required items may cause competitors to lose points in the "overall workflow" section of the scoresheet. If competitors provide the items NOT allowed in the rules below during their Open Service, they will receive a score of zero (0) for "customer service" section of the scoresheet.

Competitors MUST bring the following:

- Brewing devices
- Coffee filtration media
- Open Service coffee (coffee for practice and service, amount as determined by the competitor).

The following are optional:

- Spare brewing devices
- Additional Electrical Equipment (Maximum two items)
- Brewing device stands
- Brewing device accessories
- Scales (for mass measurement)
- Thermometers (for temperature measurement)
- Timers (for time measurement)
- Additional coffee filtration medium
- Service vessels for Open Service (at least three plus spares)
- Cleaning cloths/rags
- Visual items such as printed items - Other visual aids may be used as long as they serve a clear purpose and are not decorative in nature. Visual aids must enhance the performance by being clearly intentional and applicable to the performance.

The following are NOT allowed:

- Judging table decoration items which have no function for the coffee service
- Any sensory/food items for judges except for the coffee served. Sensory/food items include any items that could potentially impact the judges evaluation of the coffees served, such as food items, flowers, perfumes and ground/whole bean coffee other than the coffee being used to brew.
- Cupping spoon, water, rinse cups, spittoons, and napkins for judges (which are provided by USBrc).

8.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

8.1 ONLINE LEARNING SESSIONS

Prior to USBrC, an Online Learning Sessions will take place. Taking part in one of these sessions is mandatory for all competitors. Any important onsite information will be given to you via email before the competition. The National Competitions Manager, Stage Manager, Head Runner, and/or Head Judges will also be able to assist you with onsite event questions during the competition.

8.2 COMPULSORY SERVICE COFFEE

Immediately before each competitor's practice time starts, each competitor will receive a 350g bag of the Compulsory Coffee. Competitors will use this provided coffee for both practice and competition. See "Standards and Definitions" for more about the provided coffee.

Any unused Compulsory Service Coffee remaining at the end the competitor's competition time MUST be returned to the Stage Manager, Head Runner, Head Judge, or designated volunteer. Failure to return any unused Compulsory Coffee will result in disqualification.

8.3 BE ON TIME

Each competitor should be at the competition at least 30 minutes prior to his/her scheduled preparation time. Any competitor who is not onsite at the start of their competition time will be disqualified.

8.4 STATION MAINTENANCE

Competitors will be responsible for keeping the preparation area clean and ready for the next competitor. There will not be "station maintenance" volunteers, so competitors should clean and organize the station at the end of their competition time.

9.0 ROUND ONE COMPETITION

9.1 SUMMARY

Round One will consist of Compulsory Service and Open Service. Scores for Round One will be calculated as the sum of scores for Compulsory Service and Open Service.

Competitors will be assigned a scheduled Setup Time and Competition Time for both Compulsory Service and Open Service. Competitors who are not ready to begin their Setup and/or Competition time at their designated time will be disqualified. If the competition is delayed, competitors should still be ready to begin their setup at the scheduled time.

9.2 COMPULSORY SERVICE

9.2.1 Practice Time

For Compulsory Service, practice time will be scheduled just prior to each competitor's set up and competition time. Competitors will have thirty-eight (38) minutes of practice time. At the end of the thirty-eight (38) minutes, the timekeeper will start the setup time, followed by the competition time. There will not be a break in between practice and set up time/competition time. Competitors should be prepared to start their set up and competition times at the end of practice time.

Competitors are not allowed to have assistance from coaches, helpers, or any other individuals during Compulsory Service practice time. The Compulsory Service area will be closed to everyone except the competitors scheduled to compete in that time slot, judges, event staff and scheduled volunteers.

9.2.3 Begin Competition Time

Competitors will be scheduled on a timetable in groups of three competitors. After their thirty-eight (38) minutes Practice Time the Competition Time will begin. There will be no hard stop in timing between Practice Time and Competition time. The timekeeper will provide verbal time cues, but the Competition Time will continue fluidly on from the Practice Time.

9.2.1 Competition Time

The competitor has seven (7) minutes to prepare and place on the provide tray for service to the Compulsory Judges.

All competitors shall exclusively use the Compulsory Service coffee, as provided by the competition, and no other coffee (whole bean or ground).

No “presentation” should be performed whatsoever. Competitors should endeavour to work quietly. Competitors may not prepare their coffees at the judging table. The judging table is for the evaluation of the beverages only, and judges will not be able to observe the preparation.

Competitors have the option of grinding their coffee and preparing their brewing water during the competition time or during the practice time.

Beverages must be prepared and served according to these Rules specifically the “Standards and Definitions” section.

The competitor is to serve the beverages to the judges by placing them on the designated service tray located at the end of the preparation station. A service porter will deliver the beverages to the judges.

9.2.2 End Competition Time

Competition time ends when the competitor serves the third and final beverage, or when their competition time has elapsed, whichever occurs first. A competitor does not need to announce or otherwise indicate the end of their competition time. The competitor whose beverages are not served within eight (8) minutes will be disqualified. However, judges may continue to evaluate and score the beverage for the competitor’s reference only.

9.2.6 Time Penalties

If the competitor has not finished his/her presentation during the allotted seven (7) minute period, they are allowed to proceed until the preparation is completed.

After the seven (7) minutes has lapsed, 0.5 point shall be deducted for every one (1) second over seven (7) minutes from the competitor’s total score up to a maximum penalty of 30 points (1 minute).

Any competitor whose preparation or performance period exceeds eight (8) minutes will be disqualified.

9.3 OPEN SERVICE

9.3.1 Practice Time

For Open Service, Competitors will be able to practice brewing their own coffee during the morning of their scheduled competition day at the Open Service Stage. Competitors will be given 20 minutes of practice time, in which they can receive assistance from coaches, helpers, etc. Competitors will practice on the same station they will be competing in. Practice time will be monitored by a volunteer timekeeper, but is the responsibility of the competitor to manage their own time and be respect of other competitors by making sure they are off the stage at the end of their 20 minute practice session.

The National Competitions Manager will provide details of the Open Service Practice Time via email prior to USBrC.

9.3.2 Setup Time

Competitors will be assigned a scheduled Setup Time for Open Service.

Competitors will have five (5) minutes to set up their station and prepare all relevant items for the Competition Time. Electrical equipment may be set up and plugged in prior to the start of Setup Time, but may not be energized (turned on) until Setup Time begins.

When Setup Time elapses the competitor must cease all active preparation or manipulation of items on the Machine Table or Competitor Table that will be involved in the coffee service until the Competition Time begins. Competitors may not be holding in their hands anything involved in the coffee service after the Setup Time elapses, with the exception of a timer.

Competitors should account for the fact that the time between the end of Setup Time and beginning of Competition Time may and shall vary.

Once the Setup Time concludes, competitors who utilize their own water must provide two approximately 100ml samples of water: one at room temperature and the other heated. The two vessels will be provided by the event organizers. The samples will be poured from

the kettle, container, or bottles that the competitor uses to prepare the coffee. Both samples will be evaluated by head judge to verify that the water does not contain any flavors or characteristics not typical of clean potable water.

9.3.3 Begin Competition Time

Competitors will be assigned a scheduled Open Service competition time. After their five (5) minutes Setup Time the competitor will start their competition time by announcing this to the timekeeper. The competitor should verify that the timekeeper is prepared to start the timer.

9.3.4 Competition Time

Competitors will have ten (10) minutes to prepare, serve, and present three individual preparations of brewed filter coffee to three judges.

Competitors will utilize whole bean (or ground) coffee of their choosing.

Competitors have the option of grinding their coffee and preparing brew water during the competition time or beforehand.

Coffee service should be accompanied by a presentation to the judges that articulates the taste-experience presented, demonstrates excellent customer service and enhances the overall coffee experience.

Beverages must be prepared and served according to these Rules.

The competitor is to serve the beverages to the judges by placing them on the judging table, one in front of each judge. Competitors must actively place each beverage in front of a judge in order for it to be deemed "served."

9.3.5 End Competition Time

Competition time ends either when the competition time has elapsed or when the competitor raises their hand and announces "time," whichever occurs first.

The competitor whose beverages are not served within eleven (11) minutes will be disqualified. However, judges may continue to evaluate and score the beverage for the competitor's reference only.

The judges will not evaluate based on anything said, served, or presented before or after the competition time.

Once the competition time is over the competitor is to return to the preparation area to clean up and prepare the station for the next competitor.

9.3.6 Time Penalties

- A. If the Competitor has not finished his/her presentation during the allotted 10 minute period, he/she is allowed to proceed until the preparation or presentation is completed.
- B. After the 10 minutes have lapsed, 0.5 point shall be deducted for every 1 second over 10 minutes from the competitor's total score up to a maximum penalty of 30 points (1 minute).
- C. Any competitor whose preparation or performance period exceeds 11 minutes will be disqualified.

9.3.7 Additional Open Service Information

Competitors should present their coffees with an accompanying presentation that enhances the taste experience of the coffees and relates to exemplary service in a real world specialty coffee experience.

The presentation will be evaluated based on how well the taste experience matches the competitor's description.

Presentations may be creative, informative, and entertaining, but should always be focused on enhancing the judges' coffee experience.

Competitors may not serve or present any food, drink, or aromatic experience for the judges to consume, imbibe, taste, or smell, other than the coffees served. Any such service will not be evaluated by the judges and zero (0) score will be given in Customer Service category of the score sheet.

Competitors may not ask the judges to physically move from their judging positions.

Judges will only evaluate beverages that are served to them in the final cup. If a competitor changes, modifies, affects, or otherwise interacts with the beverage or the cup after it was served to a judge, the beverage is considered served again and any prior evaluation will be disregarded and the judge will evaluate that beverage as a new beverage. Judges may follow Aroma evaluation instruction given by the competitor. Once the beverage is decanted and finally served to the judges for taste evaluation, the competitor may no longer interact with the beverage or cup.

10.0 FINALS ROUND COMPETITION

10.1 SUMMARY

The Finals Round consists of the top six scoring competitors from Round One presenting Open Service presentations to three judges.

11.0 TECHNICAL ISSUES

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem the competitor should raise his/her hand, call "technical" and ask for the Stage Manager (during preparation time) or for the Head Judge (during competition time). The time will be stopped. Competitors may call for a technical timeout for the following reasons only:
 - i. The electrical power supply
 - ii. The provided Official Grinder or Official Brew Water Machine
 - iii. For Open Service only: The audio visual equipment (i.e. the competitor's microphone)
- B. If the Stage Manager/Head Judge agrees there is a technical problem that can be easily resolved they will decide the appropriate amount of time for the competitor to be credited, if appropriate. Once the technician has fixed the problem the competitor's time will resume.
- C. If the technical problem cannot be solved in a timely manner the National Competitions Manager/Stage Manager/Head Judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a rescheduled time.
- D. If a competitor must stop his/her competition time the National Competitions Manager will reschedule the competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment the National Competitions Manager or Stage Manager may determine that no additional time will be given to the competitor and the preparation or competition time will resume without time being credited.
- F. Unfamiliarity with equipment is not grounds for a technical timeout.

12.0 FORGOTTEN ACCESSORIES

- A. If a competitor has forgotten some of his/her equipment and/or accessories during his/her competition time, he/she must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) himself/herself. The competition time will not be stopped.
- B. Nothing may be delivered by the runners, supporters, team members or the audience during the competition time.

13.0 SCOREKEEPING

13.1 OFFICIAL SCOREKEEPING

The official scorekeepers are responsible for keeping all scores confidential. Judges will not tabulate scores, all scoresheet tabulations will be made by the scorekeepers.

13.2 ROUND ONE SCORING

13.2.1 Compulsory Service Scoring

In order to calculate the Total Cup Score the scores for each of the seven Cup Score components are to be summed (with the scores for Acidity, Body and Balance being doubled).

The competitor's total Compulsory Service score will be tabulated by adding the total of the three sensory judge scoresheets, one from each judge, and dividing the total by 3. (e.g. scores of 85.25, 91.00, and 89.50, for a combined total of 265.75 will result in a total score of 88.58).

The maximum possible Total Compulsory Service score is 100.

13.2.2 Open Service Scoring

Scores for the Total Cup Score will be tabulated as in Compulsory Service.

To calculate the Presentation Score, the two relevant scoring components will be added together, with the score for Taste Description and Customer Service being doubled.

To calculate the Open Service Score for each scoresheet, the Total Cup Score shall be added to the Total Score of Presentation, and that sum shall be divided by 1.40.

To calculate the competitor's average Total Open Service Score, the three sensory judges' Open Service Scores (one from each scoresheet) will be added together and the total divided by 3. And the total head judge score will be added to the average Total Open Service Score which is multiplied by 1.4, and then the sum will be divided by 1.6. (See Open Service Head Judge Scoresheet)

The maximum possible Total Open Service score is 100.

13.2.3 Round One Score

Round One Total Score is calculated by adding the Compulsory Service Score and the Open Service Score.

The maximum possible Round One Score is 200.

13.3 FINALS ROUND SCORING

A. Scores for the Total Cup Score will be tabulated as outlined in Section 12.2 Compulsory Service Scoring, above.

B. To calculate the Presentation Score the two relevant scoring components will be added together (with the score for Taste Description and Customer Service being doubled).

C. To calculate the Open Service Score for each scoresheet the Total Cup Score shall be added to the Total Score of Presentation, and that sum shall be divided by 1.40.

D. To calculate the competitor's Total Finals Score the three Finals Scores (one from each sensory judge scoresheet) will be added together and the total divided by 3. And the total head judge score will be added to the average Total Open Service Score which is multiplied by 1.4, and then the sum will be divided by 1.6. (See Open Service Head Judge Scoresheet)

The maximum possible Total Finals Open Service score is 100.

13.4 ROUNDING

Scores shall be rounded to the nearest hundredths-place (i.e., a total score of 88.583333 will be rounded to 88.58)

13.5 TIE SCORES

In Round One: If there is a tie between two or more competitors that results in more than six (6) competitors qualifying for the Finals Round, the procedure to determine placement be the following:

- A. The competitor with the higher Total Compulsory Service score will be ranked higher.
- B. If there is still a tie the competitor with the higher sum of "Flavor" scores on the Compulsory Service scoresheets will be ranked higher.
- C. If there is still a tie the competitor with the higher sum of "Balance" scores on the Compulsory Service scoresheets will be ranked higher.
- D. If there is still a tie the competitor with the higher sum of "Overall" scores on the Compulsory Service scoresheets will be ranked higher.
- E. If the scores are still tied the Finals Round will progress with however many competitors qualify with the top six scores.

In the Finals Round: If there is a tie between two or more competitors, the procedure to determine final standings will be as follows:

- A. The competitor(s) with higher sum of Finals Round Cup Scores (without the Presentation Scores) will be ranked higher.
- B. If there is still a tie the competitor with the higher sum of "Customer Service" points will be ranked higher.

C. If there is still a tie the competitor with the higher sum of "Taste Description" scores will be ranked higher

14.0 DEBRIEFING

Following the completion of the Qualifying Competition, competitors will have an opportunity to review their scoresheets with the judges.

15.0 U.S. BREWERS CUP JUDGING

15.1 WHO IS CERTIFIED TO JUDGE THE BREWERS CUP

- A. Individuals judging the U.S. Brewers Cup must be certified by the U.S. Competitions Committee as demonstrating a thorough understanding of these Rules and possessing the necessary skills and experience to effectively and consistently perform complete organoleptic evaluations of coffee extracts (of 2.00% strength or lower) to a standard suitable for a U.S. Brewer Cup Championship.
- B. Judges must attend one of the scheduled U.S. Brewers Cup Online Learning Sessions and attend and pass the Judges Certification Workshop scheduled just prior to the Qualifying Competition. Judges must have participated in one of the two U.S. Qualifying events. Judges must also participate in the morning calibration session of each competition day during the USBrC.
- C. Two Head Judges will be designated by the U.S. Competitions Committee (based on judging and professional experience) to evaluate Sensory Uniformity and Overall workflow and to oversee deliberation of judges during the Open Service portion of the competition. The Head Judges will also take notes of the taste description and brewing method given by the competitors for reference.
- D. One Head Judge will be designated by the U.S. Competitions Committee (based on judging and professional experience) to oversee the Compulsory Service to ensure calibration of sensory judges and flow of the service.

15.2 GOALS AND PURPOSES FOR JUDGES

- A. To support the barista profession.
- B. To promote specialty coffee and coffee excellence in the cup.
- C. To be neutral, fair, and consistent when evaluating.
- D. To select a worthy and highly professional Brewers Cup Champion.

15.3 WHAT THE JUDGES ARE LOOKING FOR IN A BREWERS CUP CHAMPION

The judges are looking for a champion who:

- A. Prepares brewed coffee beverages of exemplary quality.
- B. Delivers outstanding customer service.
- C. Can articulate the taste experience offered by their brewed coffee beverages.
- D. Delivers an exceptional overall coffee service experience.

15.4 MAIN TASKS FOR BREWERS CUP JUDGES

Brewers Cup Judges are expected to support the competitor by:

- A. Evaluating and scoring fairly and without bias or prejudice.
- B. Demonstrating support by being constantly responsive and engaged (i.e., smiling, eye contact, answering competitors' questions enthusiastically).
- C. Showing respect to the competitor and her/his cultural background.
- D. Writing objective and respectful comments on the scoresheets. The competitors will be given his/her scoresheets after the competition.
- E. Participating in the mandatory debriefing (score sheet review) with the competitors to emphasize opportunities for improvement.
- F. Being accessible to the competitor after the competition for further comments.

15.5 WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR

- A. Competitors will have a firm understanding of these Rules.
- B. Preparation, service, and presentation will be in accordance with these Rules.
- C. Competitors will perform within the competition time.

15.6 JUDGES' DO'S AND DON'TS PRIOR TO JUDGING

- A. Judges should refrain from communicating with the competitors regarding specifics about their service, coffee, or presentation, before and during all days of competition. Judges should always be encouraging and positive in interactions with competitors and not avoid them.
- B. Sensory judges should try to only eat bland or neutral tasting food before judging.
- C. Please do not smoke before judging.
- D. Use non-perfumed deodorant.
- E. Do not wear perfume, cologne or scented aftershave.

15.7 JUDGES' BEHAVIOR DURING THE COMPETITION

- A. All judges must be FAIR and HONEST.
- B. All judges must be POSITIVE and RESPECTFUL of the competitor at all times.
- C. Judges must focus only on the coffee they are evaluating during the Compulsory Service.
- D. Judges must listen and focus only on the competitor and coffee they are evaluating during the Open Service.
- E. Judges must be prepared for and actively respond to any reasonable questions from the competitor.
- F. Judges should refrain from talking with one another during the evaluation process.
- G. During Compulsory Service, judges shall NOT watch the competitors prepare their brews, lest their sensory evaluation be affected by what they see.

15.8 GUIDELINES FOR JUDGES

Sensory judges should:

- A. Smile and welcome the competitor when introduced
- B. Answer direct questions from the competitor.
- C. Smile and make eye contact with the competitor when they are serving the drinks.
- D. Take care to protect your palate by preventing burns from hot coffee.
- E. Always remember the psychological power and the impact a judge has on the competitor.
- F. Never share an evaluation with another sensory judge on stage.
- G. Never do anything that can be interpreted negatively by the competitor or audience.
- H. Judges MUST score in pencil.

15.9 JUDGES' MORNING CALIBRATION

Each competition day, before the competition, the judges pool should engage in coffee calibration.

- A. Judges shall acquire three different brewed coffee beverages of at least 150mL each.
 - i. For Compulsory Service Judges, the beverages should be prepared from the provided Compulsory Service coffee, but with varied brew characteristics.
 - ii. For Open Service Judges, the beverages should each be prepared from a different coffee.
- B. Each beverage should be divided into three portions, one for each judge, and labeled properly.
- C. Judges will taste each beverage a minimum of three times:
 - i. When the coffee beverage is served and has cooled to approximately 70°C ("hot").
 - ii. When the coffee beverage has cooled to approximately 40°C ("warm")
 - iii. When the coffee beverage has cooled to between room temperature and approximately 25°C ("cold").
- D. Judges will evaluate the beverages and record scores on a calibration scoresheet.
- E. The calibration exercise is for "priming the palate" and practicing using the scoresheets. Judges may confer during this period and ask questions at this time.

16.0 EVALUATION SCALE

The evaluation scale is the same for both Round One and Finals Round scoresheets.

Unacceptable : 0

Acceptable : 4 – 4.75

Average : 5 – 5.75

Good : 6 – 6.75

Very Good : 7 – 7.75

Excellent : 8 – 8.75

Extraordinary : 9 – 10

Judges should consider the numerical score to be a code that corresponds with each descriptive word.

Intermediary scores may be utilized in 0.25 point increments, and judges may not use scoring increments smaller than 0.25 points.

A score of Unacceptable (0) is reserved for situations of clear and egregious violations of the Rules, common sense, or minimum standards of professionalism or service.

17.0 COMPULSORY SERVICE EVALUATION AND PROCEDURE

The following is an exposition of the World Brewers Cup Compulsory Service Judging standards and procedure.

17.1 JUDGING PREPARATION AND PROTOCOL

17.1.1 Judges Table Supply List

- Pencils
- Clipboard (one per judge)
- Judging placemats (A4 size paper with three coded position markings)
- Cupping spoons
- Spittoons/cups (optional)

17.1.2 Cupping Spoons and Spittoons

Judges have the option to use cupping spoons to slurp or sip the coffees from, or to slurp or sip directly from the cup the beverage is finally served in.

Similarly, judges have the option to spit the coffees from their mouths, or to consume them.

It is recommended (but not required) that judges try to be consistent with their spoon, slurping, sipping, spitting, or swallowing through the entire competition unless competitors give specific instructions on how to drink.

17.1.3 Observing Competitors

During Compulsory Service, Judges may NOT observe or inspect the competitors and the preparation of the coffees, in order to remove bias or presumption based on what is observed. A curtain or barrier may be used to fully isolate the judges from the Compulsory Service preparations.

17.2 CUP SCORE EVALUATION SCALE

Cup scores are limited to the following range:

6.00 Good	7.00 Very Good	8.00 Excellent	9.00 Extraordinary
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75 – 10.00

Judges should use the Evaluation Scale of: Good, Very Good, Excellent, and Extraordinary.

Judges may not use scores lower than 6.00. Evaluations below the description of “Good” should be given a score of 6.00.

17.3 SCORESHEETS

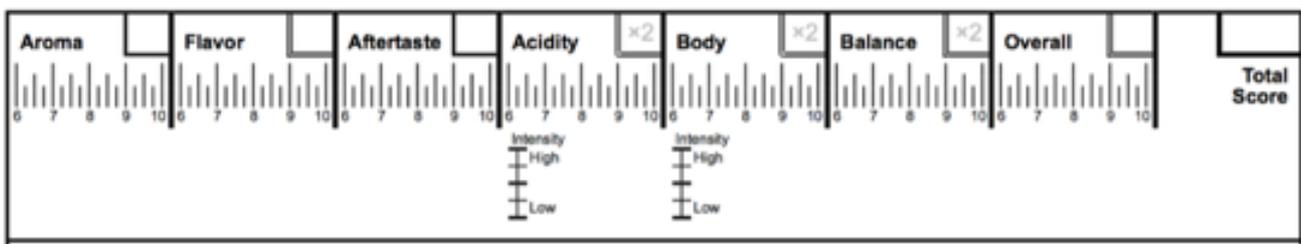
When served, the judge should move each cup to the evaluation placemat, and mark each placemat position with an alphanumeric code. This code will be recorded in the box marked Cup #.

Each evaluation component is marked with a horizontal (left to right) scale, which is used to rate the judge's perception of relative quality of the particular component based upon their perception of the sample and experiential understanding of quality.

Some components are marked with vertical scales. The vertical (up and down) scales are used to rank the intensity of the sensory component and are marked for reference and notation, and are not included in the score.

After evaluation, the numeric score should be notated in each box marked Total. Scorekeepers will calculate the sum of the component scores to determine the Total Score.

17.4 CUP SCORE COMPONENTS



17.4.1 Aroma

Generally speaking, the range of the coffee's aromatic character corresponds to the origin of coffee. In contrast, the intensity of aromatic character generally relates to the freshness of a coffee, as measured by the length of time between roasting and brewing and depending on the type of packaging used to provide moisture and oxygen protection for the beans.

17.4.2 Flavor

Flavor represents the coffee's principal character, the "midrange" notes, in between the first impressions given by the coffee's first aroma and acidity to its final aftertaste. It is a combined impression of all the gustatory (taste bud) sensations and retro-nasal aromas that go from the mouth to nose. The score given for Flavor should account for the intensity, quality and complexity of its combined taste and aroma, experienced when the coffee is slurped into the mouth vigorously so as to involve the entire palate in the evaluation.

17.4.3 Aftertaste

Aftertaste is defined as the length of positive flavor (taste and aroma) qualities emanating from the back of the palate and remaining after the coffee is expectorated or swallowed. If the Aftertaste detracts from the experience of the cup (i.e. astringency or bitterness), lower marks should be given; whereas if the aftertaste contributes positively to the experience of the cup, higher marks should be given.

17.4.4 Acidity

Acidity is often described as "brightness" when favorable or "sour" when unfavorable. At its best, acidity contributes to a coffee's liveliness, sweetness, and fresh fruit character and is almost immediately experienced and evaluated when the coffee is first slurped into the mouth. Acidity that is overly intense or dominating may be unpleasant, however, and excessive acidity may not be appropriate to the flavor profile of the sample.

The final score marked on the horizontal tick-mark scale should reflect the judge's perceived quality for the Acidity, relative to the expected flavour profile, based on origin characteristics and/or other factors (degree of roast, intended use, etc.). Judges are encouraged to link the origin, variety, or processing information of the coffee given by competitor to what has been delivered in the cup. Low or High intensities of Acidity can score well if the quality of acidity is high, and works well with the overall experience of the cup.

17.4.5 Body

The quality of body is based upon the tactile feeling of the liquid in the mouth, especially as perceived between the tongue and roof of

the mouth. Samples with light or heavy body may receive high scores relative to the quality of the tactile feeling in the mouth. Some samples with lighter Body may also have a pleasant feeling in the mouth. However, coffees expected to be high in body can receive equally high preference scores although their intensity rankings will be quite different. Judges are encouraged to link the origin, variety, or processing information of the coffee given by competitor to what has been delivered in the cup.

17.4.6 Balance

How all the various aspects of Flavor, Aftertaste, Acidity and Body of the sample work together and complement or contrast to each other is Balance. If the sample is lacking in certain aroma or taste attributes or if some attributes are overpowering, the Balance score would be reduced.

17.4.7 Overall

The “overall” scoring aspect is meant to reflect the holistically integrated rating of the sample as perceived by the individual judge. A sample with many highly pleasant aspects, but not quite “measuring up” would receive a lower rating. A coffee that met expectations as to its character and reflected particular origin flavor qualities would receive a high score. An exemplary example of preferred characteristics not fully reflected in the individual score of the individual attributes might receive an even higher score. This is the step where the judges make their personal appraisal.

18.0 CUP EVALUATION PROTOCOL

- A. As soon as the coffee beverage is finally served, the judge should evaluate the Aroma component. It is important to evaluate this as quickly as possible, because the intensity of aroma will decline as the beverage temperature declines.
- B. A small sample will be taken to measure TDS (see TDS measurement section below).
- C. The coffee beverage may, at this time, be decanted into the standardized service vessel.
- D. When the sample has cooled to 70°C, evaluation of the liquor should begin. The liquor is aspirated into the mouth, either with a spoon or directly sipping from the service vessel, in such a way as to cover as much area as possible, especially the tongue and upper palate. Because the retro nasal vapors are at their maximum intensity at these elevated temperatures, Flavor and Aftertaste are rated at this point.
- E. As the coffee continues to cool, the liquor is sipped from the service vessel or using a spoon to evaluate the Acidity, Body and Balance. Balance is the cupper’s assessment of how well the Flavor, Aftertaste, Acidity, and Body fit together in a synergistic combination.
- F. The judge’s assessment for the different components is evaluated at three different temperatures as the sample cools:
 - i. “Hot” which is defined as approximately 70°C
 - ii. “Warm” which is defined as approximately 40°C
 - iii. “Cold” which is defined as between 25 and 30°C
- G. Judges should clearly indicate a refine point on the tick-mark cupping form for 3 of the samplings; “Hot”, “Warm”, and “Cold”. This may be done by using the letters H, W, C or by placing a tick or circle on the scale and using arrows to communicate how the cup changed over time.
- H. Evaluation of the liquor should cease when the sample reaches approximately 30°C and the Overall score is determined by the cupper and given to the sample as “Cupper’s Points” based on ALL of the combined attributes.
- I. Judges will record details on their sensory evaluation in the notes area provided. This is for reference and for the competitor’s benefit. Judges should limit their notes and comments to those from a customer or sensory evaluation perspective, and avoid commentary on the brew method, technique, or device. (i.e., “Sharply acidic” or “baggy” is a valid note. “Brew time too long” or “underextracted” is NOT a valid note)

19.0 OPEN SERVICE EVALUATION

Cup evaluation scoring components and evaluation protocol will be the same as in Compulsory Service.

Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the beverage consumed. As long as the instructions are reasonable and given before the beverage served, the judges should follow the instructions. Once the judges start to evaluate the beverage from the cup which the beverage is finally served in, competitors may not override the evaluation protocol. Judges will not follow any instruction to evaluate the beverage at any other temperature than the three temperatures stated in the protocol.

19.1 PRESENTATION EVALUATION SCALE

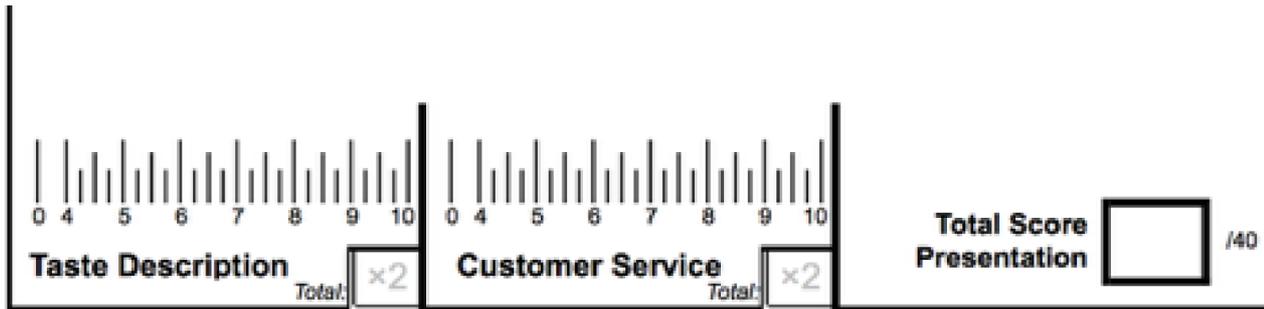
Presentation scores will use the full range of the Evaluation Scale.

19.2 PRESENTATION SCORESHEET SECTION

Presentation Scores range from “Acceptable” (4) to “Extraordinary” (10), with “Unacceptable” (0) reserved for situations of clear and conclusive violations of the Rules, common sense, or minimum standards of professionalism or service.

Judges will use the note area and horizontal evaluation scale “tick marks” for reference, and mark the score in the box marked Total after the presentation is over and the sensory evaluation is concluded.

19.3 PRESENTATION SCORESHEET COMPONENTS



19.3.1 Taste Description

Competitors will be describing details regarding the sensory experience of their coffee beverages. Judges should take detailed notes, particularly those regarding specific taste or otherwise sensory descriptions. Higher marks will be given when the competitor’s description of taste aspect that becomes apparent during tasting is both accurate and detailed. However, this is an evaluation of the quality, accuracy, and relevance of their descriptions, not the quantity.

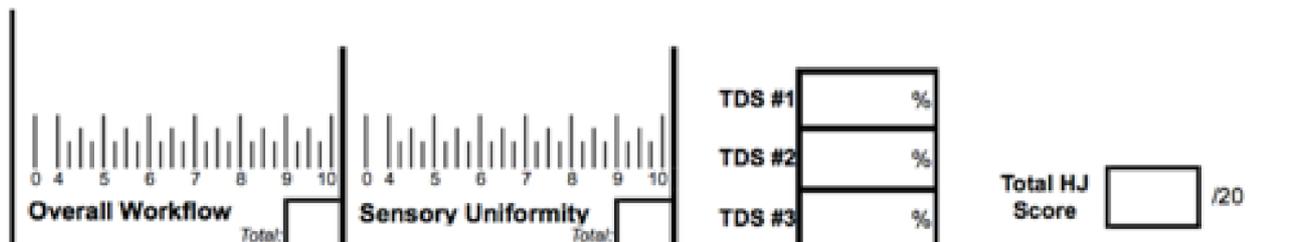
19.3.2 Customer Service

Competitors should be engaging, professional, and provide an exemplary coffee service experience. Competitors will not be expected to craft complex or fine-dining type experiences, and the presentation should relate to a real- world coffee service experience. Service that positively and creatively enhances the coffee experience beyond the cups of coffee beverage will score highly.

Proper hygiene during the service and service vessel cleanliness will be taken into account.

20.0 HEAD JUDGE EVALUATION

20.1 PRESENTATION HEAD JUDGE SCORESHEET COMPONENTS



20.1.1 Overall Workflow

Head judge will evaluate the competitor’s overall workflow and use of tools, equipment and accessories throughout the station. The head judge will evaluate the competitor’s workflow throughout the presentation, including: the organization and placement of tools and accessories; the competitor’s movement and flow in and around the workstation; the cleanliness and maintenance of the station (equipment, counters, brewers, service vessels, towels); the management and consistency of brewing process.

20.1.2 Sensory Uniformity

Head judge will evaluate sensory uniformity of three cups served to each judge. After TDS sample is taken, the head judge will taste each cup by the Cup evaluation protocol (see 22.0 Cup evaluation protocol above). And the head judge will evaluate how the tastes are consistent with each other cup through time, except for Aroma.

21.0 TDS MEASUREMENT

21.1 PURPOSE

A filter coffee beverage is typically between 1.0% and 1.5% dissolved solids and approximately 99% water. The proportion that is coffee solids is often referred to as “TDS,” or total dissolved solids.

Conversely, approximately 10% to 25% of the mass of the coffee will be extracted into the beverage. This solubles mass is often referred to as “solubles yield” or “extraction yield.”

The SCA brewing standards, based on consumer taste studies and research, each illustrate a range of variables that achieves desirable beverage taste results. The recommended SCA TDS range is 1.15% to 1.35%, the SCAE TDS range is 1.20% to 1.45%, and the extraction yield for both standards is 18.022.0%.

If the TDS is very low, the common sensory assessment is that the beverage is “weak.”

If the TDS is very high, the common sensory assessment is that the beverage is “strong.”

If the Extraction Yield is very low, it is generally referred to as “underextracted” or “underdeveloped.” If the Extraction Yield is too high, it is generally referred to as “overextracted.”

For the U.S. Brewers Cup, TDS measurements will be taken for each cup served for competitors to have for their own reference. Competitors are encouraged to calculate the extraction yield of their brews, based on their knowledge of the mass of coffee and brewing water that they utilized for their preparations. Judges will record the ratio of water to coffee if it is specified by the competitor, solely for reference purposes.

21.2 FORMULAS

To calculate extraction yield there are a few methods of varying complexity. The simplest method is to utilize a software calculator that will handle the various calculations.

To calculate extraction yield yourself, the best and simplest method is to first take three measurements:

- A. Mass of the coffee grounds
- B. Mass of the coffee beverage
- C. TDS

Extraction Yield = $TDS \times \text{mass of solution} \div \text{mass of coffee grounds}$

It is possible to calculate Extraction Yield from TDS, mass of the coffee, and mass of the water used, but it is more complicated.

21.3 MEASUREMENT PROTOCOL

- A. The beverage is served to each judge. The judge will first assess the Aroma of the beverage.
- B. Immediately after Aroma assessment, a cupping spoon will be used to stir the coffee by dipping the spoon with the concave bowl facing upwards and submerging the spoon to the bottom of the cup. Then the spoon is raised to the top of the liquid and then repeated until it has been stirred three times.
- C. Using a pipet or spoon, a sample of coffee beverage will be transferred to a small clean glass, cup, or shot glass.
- D. If the beverage appears to have suspended solids (fine coffee particles), the sample will be filtered with a paper filter or syringe filter at this point.
- E. As the coffee beverages are cooling and being evaluated, the technician will measure the TDS of the sample with a calibrated measurement device.
- F. The TDS reading will be recorded on the appropriate place on the scoresheet, to the nearest hundredths place (i.e., 1.15%).

22.0 COMPETITOR PROTEST AND APPEALS

22.1 PROTEST

- A. If a competitor wishes to appeal a scoring decision or protest any other matter that arises during the competition which affects such competitor, the competitor shall address it to the National Competitions Manager. The National Competitions Manager will then determine whether the issue can be resolved onsite at the competition, or whether the issue will require a written appeal following the competition.
- B. If the National Competitions Manager decides that the issue can be resolved onsite at the competition, the National Competitions Manager will discuss it with applicable judges or any other parties involved to enable a fair presentation of the issue. A decision will be made onsite by the National Competitions Manager, who shall inform the competitor of the decision at that time.
- C. Possible resolutions to a competitor protest or appeal may include (but are not limited to):
 - i. Disqualification of another competitor
 - ii. An opportunity for one or more competitors to perform the relevant competition service to supersede the prior scores,
 - iii. Another solution, as determined by the National Competitions Manager
- D. The National Competitions Manager shall operate under the purview of the Specialty Coffee Association management and Advisory Board.

22.2 APPEAL LETTER

If any protest described above cannot be resolved onsite or the competitor wishes to appeal a decision made by the National Competitions Manager onsite, the National Competitions Manager will ask the competitor to submit his/her appeal in writing (which may be by email or hard copy) to the National Competitions Manager.

The appeal letter must include the following:

- 1. Competitor name
- 2. Date
- 3. A clear and concise statement of the complaint
- 4. Date and time references (if applicable)
- 5. Competitor's comments and requested resolution
- 6. Party/Parties involved
- 7. Competitor's contact information

Any written appeals, which do not include this information, will not be considered. Competitors must submit their written appeal to the National Competitions Manager within 24 hours after the subject incident or the decision given.

22.3 APPEAL DECISION

The National Competitions Manager will review written appeals within 30 days of receipt and contact the competitor in writing via email with the final decision.