

The 1st ACID Brewers Cup Championship Official Rules & Regulations

(Some parts are reference on World Brewers Cup Championship Official Rules & Regulations: WCE)

1. Competition Summary

1.1 The competition is divided into two rounds as follows;

- The 1st Round consists of two components, including Compulsory Service and Open Service: February 14-15, 2019 (30 Competitors)
- The Final Round: February 16, 2019 (6 Competitors)

Each round of the competition will take the allotted 25 minutes period and it divided into the following 3 sections.

Section 1: Preparation 10 minutes

Section 2: Competition and Presentation 10 minutes

Section 3: Cleaning 5 minutes

(Each section is not included 5 minutes of setup time.)

1.2 Competitors must serve three cups of coffee in competition time as the following condition below;

A. Compulsory Service: competitors must use the same roasted coffee bean, the same grinder and the same standardized service vessels as provided by the Brewers Cup Competition.

Competitors must serve 1 cup of coffee to three judges by placing on the tray providing by the organizer. The beverages will be evaluated by three judges' cupping in accordance with the 1st ACID Brewers Cup Championship judging protocols.

B. Open Service: competitors may utilize either any roasted coffee bean of their choosing or roasted coffee bean which provided by organizer. Moreover, competitors may utilize either their own grinders or provided grinders.

Competitors must serve 2 cups of coffee with the same brewing methods to three judges and the beverages will be evaluated by cupping in accordance with the 1st ACID Brewers Cup Championship Judging protocols.

Remarks

- Competitors must provide 500 g of their own coffee bean to organizer prior the competition day with the purpose of judges' morning calibration.
- Coffee ground before the set up or competition time is allowed only at the Open Service.
- Competitors will be given the allotted 10 minutes of competition and presentation time period to serve the 3 cups of coffee as mentioned above.

- 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 375 ml, that particular beverage (cup) will be disqualified and receive no score.
- 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.

1.3 Coffee Brewing Methods

Competitors can serve beverage using any methods of Slow Bar brewing coffee, including Pour Over, Clever Coffee Dripper, Syphon, Chemex, French Press and Aeropress.

Competitors are able to serve three cups of coffee, which are brewed by only one method in both Compulsory Service (1 Beverage) and Open Service (2 Beverage; each brewed individually).

OR Competitors are able to serve three cups of coffee in Compulsory Service and Open Service with different methods (not over 2 methods). To clarify, competitors can brew 1 cup of coffee as clever dripper method to serve in Compulsory Service. In addition, competitors can brew 2 cups of coffee as pour over method to serve in Open Service.

2. Competition Protocols

2.1 The 1st ACID Brewers Cup competition area consists of 2 stations, which sets 1 grinder of each station. The competitors will be given the number of station as well as their own time schedule of the competition.

Each competitor will have only 25 minutes per round as the schedule shown below;

Station 1	Station 2
Start	
The 1 st Barista 10 minutes of Preparation	Start
10 minutes of Compulsory Service and Open Service Presentation	The 2 nd Barista 10 minutes of Preparation
5 minutes of Cleaning the station	10 minutes of Compulsory Service and Open Service Presentation
Finish	5 minutes of Cleaning the station
	Finish

2.2 The competitors must prepare all relevant items for the competition during the allotted 10 minutes period of preparation section. (The competitors are not allowed to prepare prior the preparation time)

2.3 In case of judges' unreadiness in the beginning of the competition and presentation time, competitors must step back from the competitor table immediately when the time of preparation is up. Therefore, the competitors must wait till the judges are ready to evaluate. Then, the competition will continue as well as the competition time clocks by the sign of competitors' raising their hands and announce "start".

2.4 Upon competitors' announcement of the end of their presentation, technical judges will stop the time clocks. If the time of competition has elapsed from the allotted 10 minutes period of competition and presentation time. Technical judge will inform the other judges.

Remarks: The total score will be evaluated during 10 minutes of the competition and presentation time. (Score Evaluation is not included the preparation and cleaning time)

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The 1st ACID Judges will employ these Rules and Regulations throughout the competition as follow;

1) Provided Compulsory Service Coffee

All competitors must use the same roasted coffee bean and the same grinder as provided by the organizer. One 250 g. of the roasted coffee bean will be provided right before each competitors' official practice time, and one 250 g. of the roasted coffee bean will be provided at the stage right before each competitors' set up time starts.

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)

2) Water

Competitors have the option to use the sponsored water or to supply their own brewing water for Open 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:** 85 mg/L (acceptable range 50-125 mg/L)

- **Calcium Hardness:** 3 grains or 51 mg/L (acceptable range 1-5 grains or 17-85 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)

3) 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 pre-wetting 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.

4) 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 of minimum 120 ml for each judge (e.g., they may not be served in two or more distinct portions of beverage as 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

F. The competition will supply a Standardized Service Vessel with a volume between 150 to 235 ml.

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.

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 by the judges 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) 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, e.g. 1.15%).

D. TDS measurements are provided for the competitor's reference only and will not be involved in the scores.

E. If a competitor chooses to use their own water for Open Service, 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 (see section 8).

6) Grinder

A sponsored coffee grinder will be located on the equipment table for competitor use. Competitors may use the sponsored grinder or another grinder of their choosing for the Open Service, 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 will not be plugged into the electrical supply of the competition stage.

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

Remarks: The sponsored grinder will be announced on the competition website or by email no later than four (4) weeks prior to the events.

7) Additional Electrical Equipment

Competitors may bring up to two additional electrical equipment to be used during their coffee preparation and/or presentation. In case of bringing up over two additional electrical equipment, competitors must bring extension lead for using during their preparation and/or presentation.

Competitors must notify the 1st ACID event manager prior to arriving at the event of any additional electrical equipment they are bringing (e.g. hot plate, water kettle, etc.). Total power requirements for the additional electrical equipment must be accommodated by a single-phase circuit which will be shared with the grinder(s).

It is the competitors' 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. 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.

8) Provided Facilities & Equipment

The competition area will be equipped with the following:

- Equipment Table (For the provided hot water machine and grinder, and additional equipment)
- Service Table (Judging table)
- Hot water machine
- Official coffee grinder
- Standardized service vessels
- Cleaning brushes (for grinder and counter)
- Trash can and/or compost bin
- Bucket for discarded liquid
- Cupping spoon and water for judges

9) 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 World 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 NEED to bring the following:

- Brewing devices

- Coffee filtration media
- Open Service coffee (Competitors should bring enough for practice, competition, and a minimum of 2 kilos for service to attendees)

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
- Visualized items such as printed items

The following are NOT allowed:

- Judging table decoration items which have no function for the coffee service.
- Any sensory/food items, including water and ground coffee, for judges to consume except for coffee

10) Competition Area

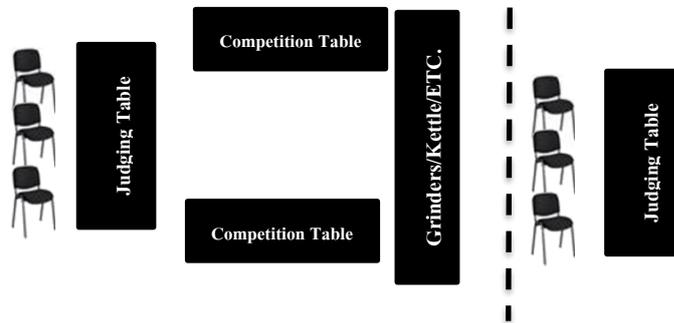
The full competition area for the 1st ACID Brewers Cup Championship will consist of one Compulsory Service station and one individual Open Service station, which will consist of as follows;

A. Machine Table: A table will support the hot water machine, sponsored coffee grinder, cleaning accessories, and other tools and accessories. The hot water machine and grinder may not be moved by the competitors.

B. Judging Table: The judges will be seated side-by-side at a rectangular table (approximately 0.75 meters high, approximately 1.5 meters long, and approximately 0.6 meters wide), facing the competitor and prepared to evaluate the coffees served and competitor presentations.

C. Work table (2): Two separate surfaces will be designated as competitor preparation tables. Competitors will use their assigned table to setup their equipment and prepare their coffees.

D. Judges table for Compulsory Service Station: The judges will be seated at a table, situated in such a way that obscures the judges' view of the competitors.



11) End Competition Time

Competition time ends either when the competition time has elapsed, when the competitor stops their competition timeclock, 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.

12) 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 has 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.

13) 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 other than the brewed coffee 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.

14) Technical Issue

A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:

(i.) The electrical power supply

(ii.) The provided Official Grinder or Official Brew Water Machine

(iii.) For Open Service only: The audio visual equipment (e.g. the competitor's microphone)

...the competitor should raise his/her hand, call "technical" and ask for the Event Manager (during preparation time) or for the Head Judge (during competition time). The time will be stopped.

B. If the Event Manager 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 Event 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 Event 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 Event 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.

15) 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.

16) Instructions for Competitors' Preparation

16.1 1st ACID Brewers Cup Practice Time

Competitors will be able to practice brewing with the provided coffee and their own coffee during their scheduled competition day. The WCE event manager will provide details of the Practice Time during the Competitors' Orientation Meeting.

16.2 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.

16.3 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.

17) Score Keeping

17.1 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

17.2 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.

18) Tie Scores

18.1 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.

18.2 Final Round Scoring

A. Scores for the Total Cup Score will be tabulated as outlined in Section 17.1 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.

E. Competitors that successfully progress onto the Finals round will have their Compulsory Service score from Round one added to the Finals Round Open Service score to get a total score. The competitor with the highest scores in both Compulsory Service and Finals Round Open Service scores combined will be the winner.

18.3 Rounding

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

18.4 Tie Scores

18.4.1 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.

18.4.2 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.

19) Debriefing

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges on-site by the schedule announced by the event organizer. Competitors will not be allowed to keep his/her original score sheets before the 1st ACID event manager scan the copy of the score sheets.

20) 1st ACID Brewers Cup Judging

20.1 Who is certified to judge the Brewers Cup

A. Individuals judging the 1st ACID Brewers Cup Championship must pose 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 the 1st ACID Brewers Cup Championship Event.

B. Judges must participate in the morning calibration session of each competition day

C. The head judge will taste the cups served and their uniformity and workflow assessment will count towards final scores. The head judge will also take notes of the taste description and brewing method given by the competitors for reference.

20.2 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.

20.3 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.

20.4 Main Tasks for the 1st ACID Brewers Cup Championship Judges

Brewers Cup Judges are expected to support the competitor by:

- A. Evaluating and scoring fairly according to these Rules, and without bias or prejudice.
- B. Demonstrating support by being constantly responsive and engaged (e.g. smiling, eye-contact, answering competitors' questions enthusiastically, etc.).
- 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.
- F. Being accessible to the competitor after the competition for further comments.

20.5 What the Judges should expect from the competitors

- 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.

20.6 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.

20.7 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 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 Round One, judges shall NOT watch the competitors prepare their brews, lest their sensory evaluation be effected by what they see.

20.8 Guideline for Judges

- A. Smile and welcome the competitor when introduced.

- B. Answer reasonable 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.

20.9 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 150 mL each.
 - i. For Round One, the beverages should be prepared from the competitions' Provided Coffee, but with varied brew characteristics.
 - ii. For Finals Round, the beverages should each be 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 score sheet.
- E. The calibration exercise is for "priming the palate" and practicing using the score sheets. Judges may confer during this period and ask questions at this time.

21) Evaluation Scale

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

- 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.

22) Compulsory Service Evaluation Procedure

The following is an exposition of the 1st ACID Brewers Cup Compulsory Service Judging standards and procedure

22.1 Judging Preparation and Protocol

22.1.1 Judges Table Supply List

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

22.1.2 Cupping Spoons and Spittoons

Judges have the option to use cupping spoons to slurp or sip the coffees 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 that judges be consistent with their slurping, sipping, spitting, or swallowing through the entire competition unless competitors give specific instructions on how to drink.

22.1.3 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.

23.2 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.

23.3 Scoresheet

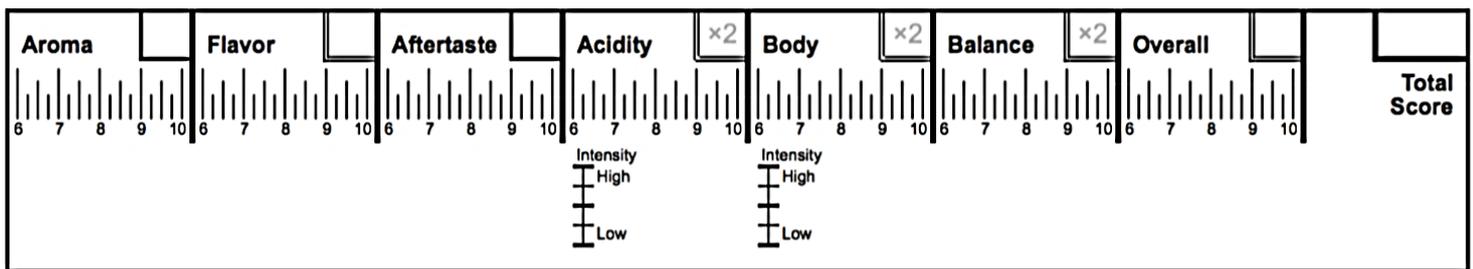
When served, the judge should move each cup to the evaluation placemat, and mark each placemat position with an alphanumeric code. This code will be recorded in the box marked Cup.

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.

23.4 Cup Score Components



23.4.1 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.

23.4.2 Flavor

Flavor represents the coffee's principal character, the "mid-range" 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.

23.4.3 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 (e.g. 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.

23.4.4 Acidity

Acidity is often described as "brightness" when favourable or "sour" when unfavourable. 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 flavour 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.

23.4.5 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.

23.4.6 Balance

How all the various aspects of Flavour, 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.

23.4.7 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 flavour 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.

24) 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 if the judges deem necessary.

D. When the sample has cooled to 70°C, evaluation of the liquor should begin. The liquor is aspirated into the mouth by using a spoon, 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, 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.

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.

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. (e.g., "Sharply acidic" or "bitter" is a valid note. "Brew time too long" or "under-extracted" is NOT a valid note)

25) 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.

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

25.2 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 your sensory evaluation is concluded.

 Taste Description Total: <input type="text"/> x2	 Customer Service Total: <input type="text"/> x2	Total Score Presentation <input type="text"/>
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25.2.1 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 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.

25.2.2 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.

26) Head Judge Evaluation

26.1 Presentation Head Judge Scoresheet Components

		TDS #1	<input type="text"/>	%
Overall Workflow	Sensory Uniformity	TDS #2	<input type="text"/>	%
Total: <input type="text"/>	Total: <input type="text"/>	TDS #3	<input type="text"/>	%
Total HJ Score				<input type="text"/> /20

26.1.1 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 work station; the cleanliness and maintenance of the station (equipment, counters, brewers, service vessels, towels); the management and consistency of brewing process.

26.1.2 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 taste components are consistent with each other cup through time, except for Aroma.

27) TDS Measurement

27.1 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 soluble mass is often referred to as “solubles yield” or “extraction yield.”

The SCAA and SCAE Gold Cup brewing standards, based on consumer taste studies and research, each illustrate a range of variables that achieves desirable beverage taste results. The recommended SCAA 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 18.0-22.0%.

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 “under extracted” or “underdeveloped.”

If the Extraction Yield is too high, it is generally referred to as “over extracted.”

For the 1st ACID 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.

27.2 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 manually, the simplest method is to first take three measurements:

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

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

27.3 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, The 1st ACID Brewers Cup 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 (e.g. 1.15%).

ACID Championship Head Judge Scoresheet

Competitor Name: _____ Round: _____

Head Judge Name: _____ Date: _____

Judge Name #1	Judge Name #2	Judge Name #3

The cup scores below is for Head Judge's reference and will not count for the total scores

Water	Flavor	Aftertaste	Acidity	Body	Balance	Overall	Defect
Y/N	#1	#1	#1	#1	#1	#1	#1
	#2	#2	#2	#2	#2	#2	#2
	#3	#3	#3	#3	#3	#3	#3

Intensity	#1	#2	#3	#1	#2	#3
	H	H	H	H	H	H
	L	L	L	L	L	L

Competitors descriptions:

Brewing Method:

Overtime

:

Brew Ratio

:

Average
Total
Sensory
Judge
Score X 1.4

+

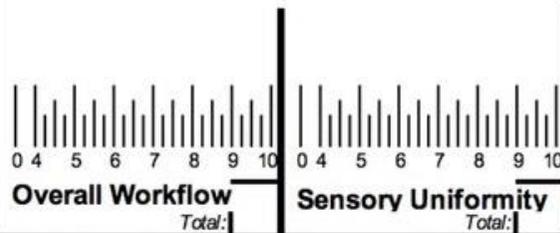
Total HJ
Scores

+1.60

Overtime
Penalty

=

Final
Score



TDS #1	<input type="text"/>	%
TDS #2	<input type="text"/>	%
TDS #3	<input type="text"/>	%

Total HJ
Score

/20

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

ACID Championship Cup Scoresheet - Compulsory Service

Evaluation Scale

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

Judge Name _____ Date _____

Cup #	Aroma <small>Total:</small> <input style="width: 40px;" type="text"/>	Flavor <small>Total:</small> <input style="width: 40px;" type="text"/>	Aftertaste <small>Total:</small> <input style="width: 40px;" type="text"/>	Acidity <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Body <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Balance <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Overall <small>Total:</small> <input style="width: 40px;" type="text"/>	Total Score <input style="width: 40px;" type="text"/>
	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	
			Intensity High Low	Intensity High Low				TDS Reading <input style="width: 40px;" type="text"/> %
	Notes							

Cup #	Aroma <small>Total:</small> <input style="width: 40px;" type="text"/>	Flavor <small>Total:</small> <input style="width: 40px;" type="text"/>	Aftertaste <small>Total:</small> <input style="width: 40px;" type="text"/>	Acidity <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Body <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Balance <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Overall <small>Total:</small> <input style="width: 40px;" type="text"/>	Total Score <input style="width: 40px;" type="text"/>
	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	
			Intensity High Low	Intensity High Low				TDS Reading <input style="width: 40px;" type="text"/> %
	Notes							

Cup #	Aroma <small>Total:</small> <input style="width: 40px;" type="text"/>	Flavor <small>Total:</small> <input style="width: 40px;" type="text"/>	Aftertaste <small>Total:</small> <input style="width: 40px;" type="text"/>	Acidity <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Body <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Balance <small>Total:</small> <input style="width: 40px;" type="text"/> x2	Overall <small>Total:</small> <input style="width: 40px;" type="text"/>	Total Score <input style="width: 40px;" type="text"/>
	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	
			Intensity High Low	Intensity High Low				TDS Reading <input style="width: 40px;" type="text"/> %
	Notes							

Total Score is calculated as the sum of all seven scoring elements, with Acidity, Body, and Balance multiplied by two (2).

ACID Championship Cup Scoresheet - Open Service

Cup Score Evaluation Scale

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

H = HOT V = WARM C = COLD

Competitor Name _____

Judge Name _____ Date _____

Total: <input style="width: 20px;" type="text"/> Aroma	Total: <input style="width: 20px;" type="text"/> x2 Flavor	Total: <input style="width: 20px;" type="text"/> Aftertaste	Total: <input style="width: 20px;" type="text"/> Acidity	Total: <input style="width: 20px;" type="text"/> Body	Total: <input style="width: 20px;" type="text"/> x2 Balance	Total: <input style="width: 20px;" type="text"/> x2 Overall	Total Cup Score
6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	
			Intensity High Low	Intensity High Low			
Competitors descriptions:							TDS Reading <input style="width: 40px;" type="text"/> %
							Brew Ratio <input style="width: 40px;" type="text"/> :
0 4 5 6 7 8 9 10	0 4 5 6 7 8 9 10	0 4 5 6 7 8 9 10			Total Score Presentation <input style="width: 40px;" type="text"/>	Total Cup + Presentation <input style="width: 40px;" type="text"/> +1.40	Final Score <input style="width: 40px;" type="text"/>
Taste Description	Customer Service	Overall Impress					
Total: <input style="width: 20px;" type="text"/>	Total: <input style="width: 20px;" type="text"/>	Total: <input style="width: 20px;" type="text"/> x2					