

**2018 Professional Coffee Athletics SEA
Brewing Competition
Official Rules and Regulations**



1. PURPOSE:

- 1.1 To uphold the idea of an equitable and unprejudiced system, and a fair and impartial competition.

2. NATIONALITY

- 2.1 PCA Brewers Cup Competition is open to all nationalities. However, competitors must hold a valid passport from the place they represent or documentation substantiating twenty-four (24) months of residency.

3. AGE REQUIREMENT

- 3.1 Competitors must be at least sixteen (16) years old at the time of competing in any PCA competition.

4. COMPETITOR QUESTIONS

- 4.1 All competitors are responsible for reading and understanding the current PCA Rules and Regulations and score sheets, without exception. All PCA documents are available at <http://www.pcacoffee.asia>. Competitors are encouraged to ask questions prior to arriving at the competition site. If any competitor is unclear about the intent of the Rules and Regulations Committee, please send an email to admin@pcacoffee.asia
- 4.2 There will be an opportunity to ask questions during the official Competitors Meeting held before the competition starts.

5. APPLICATION

- 5.1 Registration: Competitors must complete the PCA Competitor Registration Form online at <http://www.pcacoffee.asia> no less than six (6) weeks prior to the PCA Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section "Nationality"). Competitors will receive an email from the organizer once the document has been approved.
- 5.2 Punctuality is highly appreciated. Therefore all contestants are required to be present on the competition site on time.

6. TERMS & CONDITIONS

Terms & conditions that have to know upon submission of registration form.

- 6.1 All winners are representatives of PCA and every champion & contestant and must follow as below:
- 6.1.1 Allow PCA to use his / her name for official advertisement purposes without any charges.
 - 6.1.2 Allow marketing through video clips, printed matter, website & digital media.
 - 6.1.3 All contestants must follow the rules & regulations, and actively promote & protect PCA image.
 - 6.1.4 All contestants must read & follow rules and regulations posted on official media.

7 ENFORCEMENT OF RULES AND REGULATIONS

7.1 PCA will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, he or she may be automatically disqualified from the competition, except for the enforcement or consequence specified by the Rules. 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."

8 THE COMPETITION

8.1 PCA has five (5) types of evaluation judges: one (1) Technical Judge, two (2) Sensory Judges, one (1) Professional Coffee Roaster, and one (1) Coffee Trader/Hunter.

8.2 Each round of competition consists of two (2) opponents. Both will be using the same Whole Bean Coffee during the competition. Competitors may utilize any set of brewing devices they choose, as long as they can deliver 150ml of beverage. Competitors may use the devices prepared by themselves if not provided by the PCA organizer.

8.3 Competitor will have three (3) minutes to set up the competition area in preparation for and prior to the Service.

8.4 During the competition, competitors should only use the Whole Bean Coffee provided by the organizer, and will have five (5) minutes to prepare and serve their beverages without presentation.

8.5 Within the stated time, competitors may produce as many beverages as they like by using the same Whole Bean Coffee. ONLY the beverages that the judges are served will be evaluated.

8.6 The two competitors in a round must use the same coffee beans. They may bring their own grinders and water (refer to the standard for water) as well as the vessels up to the competition standard. No beans for practicing will be provided. Beans for the competition can be purchased through the channel specified by the organizer.

8.7 Competitors should prepare and brew within a specified period of time as instructed by the host. When time is up, competitors should pour about 100ml of water they use to brew the coffee to the cup provided by the organizer, and the technical judge will verify if the water meets the standard.

9 THE BEVERAGE

9.1 The beverage must be an extraction from particles of the whole bean coffee, with water as the solvent. No other additives of any kind are allowed, except for those contained within the whole bean coffee as defined, water and devices for brewing, and service vessels. Additional water may be added ("bypass") to the beverage before served in order to alter the concentration.

9.2 The total dissolved solids of the beverage should be less than or equal to 2.00% or 20,000ppm, so as to ensure that it is a "filter coffee," instead of an espresso or other kinds of coffee-extracted beverage.

9.3 It is not necessary to serve all the beverages made. However, each competitor must be finally serving at least 150ml of coffee.

10 COFFEE PREPARATION

- 10.1 Four (4) types of coffee beans are designated for 2018 PCA Brewers Cup. Competitors are required to use one of them.
- 10.2 A day prior to the competition, a cupping session will be hosted by PCA designated Coffee Trader/Hunter. The main purpose of this session is to allow all competitors to experience, gather information of the competition beans, and exchange information with the roaster and judges.
- 10.3 The type of coffee beans to be used by competitors will depend on the draw. There will be a code labeled on the bean (e.g. A Coffee beans, B Coffee beans, C Coffee beans, D Coffee beans). The draw will be done at the competitors' orientation meeting and competitors will be informed of the result in advance

11 BREW WATER

- 11.1 Competitors are allowed to bring water for the competition, PROVIDED that the water will be tasted by the judges, to make sure the water does not contain any flavor or any minerals. Also, before the competition begins, competitors bringing their own water need to INFORM the judges.
- 11.2 If the competitors want to use their own water, it has to be boiled to the required temperature between 80 to 96°C in advance.
- 11.3 The water prepared by competitors should be odorless and clean, with the TDS between 75-125mg/L (50-175mg/L is acceptable)

12 GRINDER

- 12.1 Grinder will be provided at the competition. However, competitors are allowed to use their own grinder; if so, they should get the grinder ready before the competition.
- 12.2 During the competition, competitors are allowed to grind coffee when preparing or before the competition. Competitors should inform the staff of other appliances, if any, for the grinder in advance.
- 12.3 A grinder is a device that grinds whole bean coffee into smaller physical particles without changing the chemical properties of the coffee. It is directly related to coffee grinding (friction, heat, etc.) and does not add any additives to the coffee.

13 BREWING DEVICE

- 13.1 The following brewing devices are designated for competitors:
- 13.2 Brewista kettles, drippers, decanters/servers, scales, v60 filter
- 13.3 Aeropress, Clever drippers, Syphon
- 13.4 Brewing devices indicate all items used by competitors when brewing.
- 13.5 Brewing devices should be "manual."
- 13.6 The mechanical force incurred by competitors manually, gravity, or the force incurred when brewing the coffee (for example, pressure from Syphon and movement in the balanced brewing devices) are allowed.

13.7 Heat source is allowed (electrical, magnetic or liquid fuel), but should be used only for heating water or coffee beverages.

13.8 Competitors are allowed to use water from a machine or device. They should pour the water into the kettle designated instead of the coffee directly.

14 SERVICE VESSEL

14.1 Service vessel: PCA cups, server, or other vessel with which the competitor serves the coffee beverage to the judges.

14.2 A minimum of five (5) service vessels are required for each serving or presentation

14.3 A coffee up to 150ML in total shall be served for the judges.

14.4 Service vessels should not affect the flavor or contain any odor.

14.5 There is no restriction on the material, shape, or size of the service vessels, though the judges should be able to pick the vessel up and sip from it directly.

14.6 Sponsors may provide brewing utensils to competitors. PCA team and the organizer will be held responsible should any damages be incurred.

15 COMPETITION AREA

15.1 Provided facilities & equipment: hot water machine, water, grinder, cleaning brushes, trash can, bucket for discarded liquid, and cupping spoon and water cup for judges

15.2 Two (2) tables for competitors and one (1) table for judges

15.3 Other electronic devices: Competitors are allowed to bring their own devices up to two (2) with a capacity less than 2,000w. It is competitors' responsibility to inform organizer of their devices prior competing. The PCA judges or any PCA staff will not be responsible for the damages to devices brought by any competitors.

15.4 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION

16 COMPETITORS' ORIENTATION MEETING

16.1 Before the PCA Brewers Cup begins, the Competitors' Orientation will be held. It is mandatory for all competitors. At the orientation meeting, the event manager, coffee trader/hunter, roaster and judges will taste the coffee beans for the competition with competitors. The competition schedule will be illustrated. Competitors may bring up questions and get answers before the competition. If a competitor does not attend the orientation meeting without informing the organizer in advance, he or she will be disqualified by the judge. Competitors should arrive at the site half an hour earlier before the competition starts.

17 COMPETITION TIME

17.1 Competitors will be assigned a schedule. After the three (3) minutes of preparation, the competitors will start by announcing to the timekeeper. The competitor should verify that the timekeeper is ready.

17.2 Competitors will have five (5) minutes to prepare, serve and present. They will be reminded when there are 2 minutes, 1 minute and 30 seconds left respectively.

- 17.3 Water-coffee contact is allowed only after the competition starts.
- 17.4 The time will be stopped only after the competitors place beverages at the designated spot.
- 17.5 Competitors will be disqualified if the beverages are not placed at the designated spot before the time is up.

18 JUDGES & SCORING CRITERIA

- 18.1 There are total of five (5) judges, One (1) Technical Judge, One (1) Coffee Trader /Hunter, One (1) Professional Roaster, Two (2) Sensory Judges : (Rate against five criteria)
 - 18.1.1 Sweetness: Strong and weak
 - 18.1.2 Flavor: Pronounced flavor, acidity
 - 18.1.3 Body: Physical properties, smoothness
 - 18.1.4 Lasting taste: Durability and quality
 - 18.1.5 Cleanliness: Bad taste, astringency
- 18.2 Each judge is not allowed to discuss during the scoring. Judges will vote according to the five criteria: sweetness, flavor, body, lasting taste and cleanness. The competitor with the most votes is the winner.
- 18.3 One vote can be casted for the bar management. The correct use of the bar equipment, the cleaning of the bar, the placement of items, and the cleanliness of the cups should be referred to when voting.
- 18.4 One vote can be casted for the presentation and performance. The image of the barista (such as the appearance, if the barista wears a proper apron, and if the nails are properly trimmed) should be referred to when voting.
- 18.5 The bar management and presentation will be voted by the main judges.

