

POLISH COMANDANTE CHAMPIONSHIP 2017
Kofeina Art Café, Opole

Rules & Regulations

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1. Application

All interested contestants should write an email to: **kbarabosz@gmail.com** which need to include:

- first name and last name,
- represented cafe / home barista,
- city,
- country,
- photography,
- „why should we choose you?” Write the answer to this question in few sentences (max 150 words)

The application starts on 23rd of January 2017 at 8pm !

2. Competition summary:

- a. The competition is divided into two rounds: Eliminations and Final
- b. During each round competitors will be evaluated by four (4) sensory judges. Minimum two judges should have the WBC Certification.
- c. During each round competitors will prepare and serve one (1) individual beverage for the judges.
- d. For both rounds competitors will have ten (10) minutes to prepare and serve their beverage, without any presentation. Competitors will be limited to utilizing only the whole bean coffee provided by the Organizers.

- e. Competitors may produce as many beverages as they like during the competition time. Only the beverage served to the judges will be evaluated.
 - f. In the Eliminations competitors will compete in threes (3). Judges select the best beverage by pointing a finger. Competitor with the best cup of coffee, chosen by sensory judges, will go to the Final Round.
 - g. In the Final Round competitors will compete in pairs (2). Judges will evaluate the beverages by sensory evaluation only and in accordance to the WCE World Brewers Cup sensory protocols.
3. Standards and definitions:
- a. Eliminations:
 - i. Competitors will have ten (10) minutes of competition time to familiarize with provided whole bean coffee, set the grinder (Comandante MK3 Nitro Blade) setting, prepare using the pour-over brewing method (eg. Hario V60 dripper), and serve one cup of coffee for the sensory judges.
 - ii. Competitors in the Elimination Round will all use the same whole bean coffee, water from the boiler, and the same serving vessel. One 100g bag of the whole bean coffee will be provided at the stage right before each competitors time starts.
 - iii. In the Elimination Round accompanying information (visual, verbal, sensory, etc.) will not be evaluated, and should not be presented.
 - b. Final Round :
 - i. Competitors will have ten (10) minutes of competition time to familiarize with provided whole bean coffee, set the grinder (Comandante MK3 Nitro Blade) setting, prepare using the immersion method (eg. Aeropress), and serve one cup of coffee for the sensory judges.
 - ii. Competitors in the Final Round will all use the same whole bean coffee, water from the boiler, and the same serving vessel.
 - iii. In the Final Round accompanying information (visual, verbal, sensory, etc.) will not be evaluated, and should not be presented.
 - c. Whole Bean Coffee
 - i. Provided coffee do not have any additives, flavorings, colorings, perfumes, aromatic substances, powders, etc.

of any kind added at any point between the time the coffee is picked to when it is extracted into beverage.

- ii. The provided coffee will be a medium to medium-light roasted, fully washed, specialty grade coffee, roasted without major roasting defects, such as baked, or burnt, no more than ten (10) days prior to the competition date. Whole coffee for the competition will be roasted in one batch, packed and sealed.
 - iii. The coffee information will not be revealed until the competition concludes.
- d. The Beverage:
- i. The beverage must be an extraction from particles from 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 vessel.
- e. Brew water:
- i. Competitors must utilize the water provided by the competition for both rounds.
 - ii. Provided water will be available heated to between 95.0 – 98.5 deg.C
- f. Grinder:
- i. The grinder will be provided by Organizers. It is a Comandante MK3 Nitro Blade Hand Grinder.
 - ii. Within the competition area and during the competitors' competition time, competitors must not use any grinder other than the provided sponsored grinder.
- g. Brewing device:
- i. A brewing device is any item that a competitor uses during, and is involved in, the beverage extraction.
 - ii. In the Elimination Round competitors must use pour over brewing device (eg. Hario V60 dripper). In the Final Round competitors must use immersion brewing device (eg. Aeropress).
 - iii. Competitors can utilize their own brewing devices.
 - iv. Brewing devices must not add any additive substances to the beverage whatsoever.
- h. Service vessel:
- i. Service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.
 - ii. Coffee beverage must be served in one complete portion of minimum 150ml for judges.

iii. The Organizers will provide a vessel with a volume between 150 to 235 ml

4. Results / Scores

a. The competitor with the highest score according to the WCE World Brewers Cup sensory protocols, will be announced, during the awards ceremony, as the winner.

*Rules and regulations were prepared on the basis of official WCE World Brewers Cup Rules & Regulations.