



## 2016 Summary of changes to rules for World Brewers Cup

To take effect in Dublin WBrC 2016

For internal use only not to be used in replacement of the WBrC Rules, Please refer to <http://www.worldbrewerscup.org/rules/> for complete Rules document.

### New Rule

#### **8.0. COMPETITION SUMMARY**

A. During each competition 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 evaluate uniformity of cups served, and overall workflow. These items will count towards the final score.

#### **19.1 WHO IS CERTIFIED TO JUDGE THE BREWERS CUP**

E. One head judge will be designated by the WCE event organizer (based on judging and professional experience) to evaluate sensory uniformity and overall workflow, and to oversee deliberation of judges during the competition. The head judge will taste the cups served. The uniformity and workflow scores will count towards the competitor's score for the stage round. The head judge will also take notes of the taste description and brewing method given by the competitors for reference, though no points will be given from the head judge in this area.

*Reason: We've noticed that, in this competition, we need to encourage competitors to promote their technical aspect such as brewing skill, consistency, and professional workflow. The head judge is the best position to evaluate the skills.*

### New Rule

#### **9.1 COMPULSORY SERVICE**

C. Competitors in the Compulsory Service will all use the same whole-bean coffee, the same grinder, the same water, and the same standardized service vessels, as provided by the Brewers Cup competition. The whole-bean coffee will be provided right before each competitor's practice time.

#### **9.5 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.

#### **11.3 GRINDER**

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

#### **13.2.3 COMPETITION TIME (COMPULSORY SERVICE)**

Competitors must make the beverage by using the grinder and water provided on the competition stage counter during the competition time.

*Reason: In applying this grinder and water rule, judges and competitors will be able to focus on the barista's technical proficiency in this round, as everyone will be using the same basic tools on stage for compulsory service.*

### New Rule

#### **11.2 WATER**

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).

*Reason: To provide quality water to competitors to use during competition, we have softened the specs for the sponsored water.*

### New Rule

#### **11.6 COMPETITOR EQUIPMENT & SUPPLIES**

The following are NOT allowed:

- Judging table decoration items such as tablecloth, flowers, and accessories etc.
- Any sensory/food items for judges except for coffee
- Cupping spoon, water, and napkins for judges (which are provided by WCE)



*Reason: By clarifying this, competition will be more focused on brewing and performance*

#### Reword

##### **12.1 COMPETITORS' ORIENTATION MEETING**

If a competitor has not made advance plans with the WCE event organizer and does not attend the orientation meeting, they are subject to disqualification by the presiding head judges.

*Reason: To clarify the penalty.*

#### Reword

##### **12.2 COMPULSORY SERVICE COFFEE & PRACTICE TIME**

###### **12.2.1 Provided Compulsory Service Coffee**

Right before each competitor's practice time starts, each competitor will receive one 350g bag of the compulsory service coffee. Competitors will use this provided coffee for both practice and competition.

*Reason: To clarify the process and usage.*

#### Reword

##### **13.3.6 Additional Open Service Information**

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.

*Reason: To clarify the penalty.*

#### New Rule

##### **14.0 FINALS ROUND COMPETITION**

###### **14.1 SUMMARY**

The Compulsory Service scores from Round One will be carried over to the Finals round.

##### **17.3 FINALS ROUND SCORING**

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.

*Reason: By carrying the compulsory scores through the entire competition, it focuses the results more heavily on the brewing evaluation aspects of this championship.*

#### New Rule

##### **17.2 ROUND ONE SCORING**

###### **17.2.1 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).

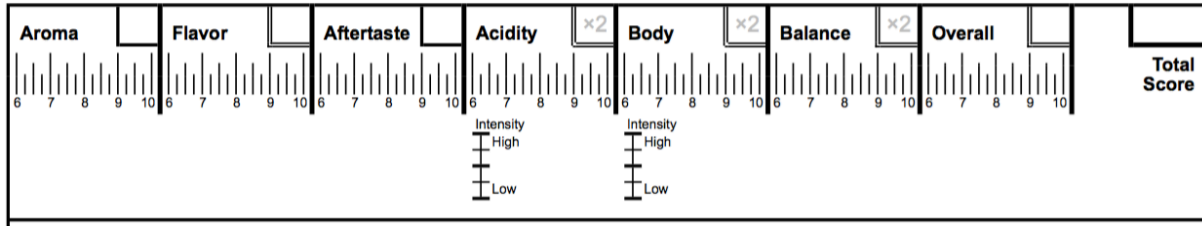
###### **17.2.2 Open Service Scoring**

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 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.



## 21.4 CUP SCORE COMPONENTS



## 23.2 PRESENTATION SENSORY JUDGE SCORESHEET SECTION



### 1.1.1 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.

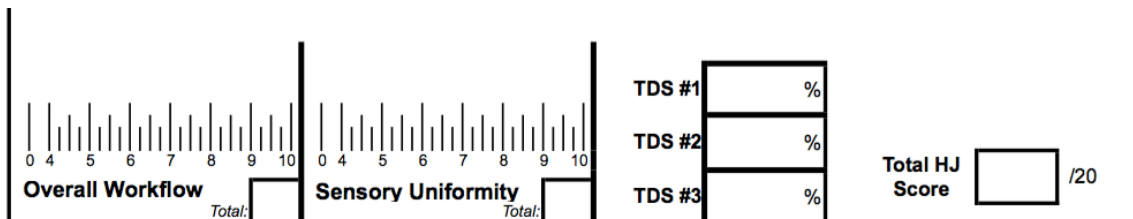
### 1.1.2 Customer Service

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.

### 1.1.3 Overall Impression (REMOVED)

~~Overall Impression scores are an assessment of the sum experience provided by the competitor. This should NOT be an "average" of the other scores, but an overview of the total positive experience provided by the competitor. Proper hygiene during the competition time and workstation cleanliness will be taken into account in Overall Impression.~~

## 24.1 PRESENTATION HEAD JUDGE SCORESHEET COMPONENTS



### 1.1.4 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.

### 1.1.5 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.

*Reason: We've received much feedback that this competition should reward quality brewing, more than coffee selection. By changing the weight of some evaluation components, competitors will be better evaluated on their brewing skills.*

## Reword



## 21.4 CUP SCORE COMPONENTS

### 21.4.3 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.

#### 1.1.6 Acidity

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.

#### 1.1.7 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.

*Reason: To clarify in which component judges should apply specific tasting notes: astringency. Additionally, to encourage competitors to vary their coffee selections, and to prevent any specific origins from taking a dis- or advantage by judges considering origin characteristics when evaluating the acidity and body.*