

# BELGIAN AEROPRESS CHAMPIONSHIP

## OFFICIAL RULES :

1. The brewer used must be a genuine AeroPress. No other brewer may be used in the drink preparation.
2. All three parts of a genuine AeroPress brewer must be used; the chamber, the plunger, and the filter cap. Aftermarket or non-genuine parts are not allowed.
3. Any type of filter is allowed, so long as it does not replace the filter cap itself (see rule #2). The filter can be made out of paper, metal, cloth, or any other material.
4. Ground coffee and water are the only ingredients allowed.
5. If the Hosts have specified a competition coffee, this is the only coffee that may be used.
6. Competitors may use a maximum of 18g of roasted coffee in their recipe.
7. Competitors must prepare a minimum of 150ml of brewed coffee.
8. Coffees not presented within the time limit of 5 minutes will not be evaluated.
9. Failure to comply with any of the above may result in disqualification.

## FURTHER RULE CLARIFICATIONS :

- **Rule 7 : Can you brew with less water and dilute the brew afterwards?** Yes! As long as you have 150ml in the final cup.
- **Rule 8 : Can you preheat and pregrind water?** Yes! Preheating and pregrinding can be done during the “Preparation time”. This is not included in the 5 min competition time.

## WATER AND EQUIPMENT :

### WATER

Water is an important part of your recipe. You are free to bring your own water but you can also use the water provided by the competition hosts. There will be two types of water available :

- Brita water with the following specification
  - Total Chlorine/Chloramine : 0 mg/l
  - TDS : 85 mg/L
  - Calcium hardness : 3 grains or 51 mg/L
  - Total Alkalinity : 40 mg/L
  - pH : 7.0
  - Sodium : 10 mg/L

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- Filtered Tap Water (120-150 ppm)

## EQUIPMENT

We provide the following standard equipment at the qualifiers and finals. You are ofcourse free to bring your own hand grinder, kettle, server, scale, etc.

- Grinder : Mahlkonig EK43 with standard burrs
- Scale : Acaia
- Kettles : Fellow Stagg EKG
- Kinto Servers to brew on

## PRACTICALITIES :

Each qualifier and finals will start at 8pm. All participants are required to be present at least 1h before the start of the competition. A polaroid snapshot will be taken and the participants will randomly be divided in heats of 3. Their picture will be added to a big scoreboard.

All participants can pick up a goodie bag before the event starts.

15 minutes before the competition starts, the host will go over all the rules and the practicalities with the participants.

The coffee used at each competition (qualifier or final) will be exactly 10 days old. Participants will receive a bag with 75g of coffee. You are obliged to use this coffee.

No help is allowed on stage. Competitors must do all the steps themselves without any assistance from friends.

We will do 4 heats per hour. This means there's a 15 min cycle per heat. This will go as follows :

- **Start (2 min)** : Participants are called on, grab their gear and go to the stage.
- **Preparation Time (3 min)** : Participants are introduced by the MC to the crowd. In the meantime they can set up their station, grind coffee & preheat water.
- **Competition Time (5 min)** : The clock starts running and participants start brewing. Before the clock stops, they must have weighed 150g of their brew on the scale next to them in the pre-labeled, allocated cupping bowl.
- **Jury (3 min)** : the bowls are put on a platter, mixed and brought to the jury. The Jury has 2 minutes to decide.
- **Cleanup** : In parallel the brewing stations are cleaned and participants stash their gear away.