

THE FIRST HUNGARIAN COMANDANTE CHAMPIONSHIP RULES AND REGULATIONS

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1. Application

- a. All interested contestants must apply through the website of Hygge Budapest (<https://www.hyggeshop.hu/>), by filling out the registration form and buying the ticket.

Application starts on September 6 and closes when we reach 27 contestants or by September 15, 2019 midnight CET. The registration fee is 10.000 HUF.

- b. The registration is valid only if the applicant receives a confirmation email with an e-invoice, which stands for the ticket as well. By finishing the purchase of the ticket the applicant opt in for disclosing the names of the 27 competitors.

The structure and format of the First Hungarian Comandante Championship are as follows.

2. Competition summary

- a. The competition is divided into three rounds: first, semi-final and final round.

- b. During each round, competitors will be evaluated by minimum four sensory judges (3 judges, 1 head judge).
- c. During each round, competitors will prepare and serve a single portion of beverage for the judges. The beverage will be served to the judges in the dedicated server equipment, such as cupping bowl.
- d. In all rounds, competitors will have 5 minutes to prepare and 10 minutes to make the beverage, without any presentation. In the preparation time, contestants are not allowed to grind their coffee, it will be handed out before the 10 minute competition time, but they can heat up their competition water and prepare their equipment.
- e. Competitors will be limited to utilising only the whole bean coffee and water provided by the organizers.
- f. Competitors may produce as many beverages as they like during the competition time. Only the beverage served to the judges will be evaluated.
- g. Competitors will compete in threes.
- h. Judges select the best beverage by pointing a finger. The competitor with the best cup of coffee, chosen by sensory judges, will go to the next round.
- i. In the first round, competitors will use Kalita 155 for their brew.
- j. In the semi-finals the contestants will compete with a full immersion brewer, AeroPress.

In every round judges will choose the top 3 contestants, and from the remaining 6 cups they will decide who will race for the 4-5-6th places in another round.

- k. In the finals, contestants will compete with the chosen methods by the hosts (either Kalita 155 or AeroPress).
- l. Choosing in the final contestants for the free competitive atmosphere, the judges will choose the top three places by pointing, deciding the winner, 2nd and 3rd place.
- m. Ideally the competition consists of 27 competitors, allowing to have
 - i. 9 first round groups with 3 contestants,
 - ii. 3 semi-final groups with 3 contestants,
 - iii. 2 final rounds* (4th-6th places and 1st-3rd places) with 3 contestants remaining for the final.

Contestants for the 4th-6th places will need to perform another round.

3. Standards and definitions

- a. Whole bean coffee
 - i. Provided coffee does not have any additives, flavourings, colourings, 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 light roasted specialty grade coffee, roasted without major roasting defects, such as baked or burnt.
 - iii. Coffee for the competition will be roasted in one batch, packed and sealed, and provided to competitors on the day of the competition at the earliest.

*The organizers provide only one bag of coffee (250 g) before the competition. Only that bag will be available for competitors as practice coffee, there will be no more additional bags of coffee for practice.
 - iv. The organisers ensure that information of the competition coffee will not be revealed until the competition concludes. They should also provide enough time for practicing by supporting postal delivery.
- b. The beverage
 - i. The beverage must be an extraction from particles from whole bean coffee, using water as the solvent.
 - ii. No other additives of any kind is allowed aside from those contained within the relevant definitions of whole bean coffee, brew water, brewing devices, and service vessel.
- c. Water
 - i. Competitors must utilise the water provided by the competition for all rounds. Provided water will be available, heated to between 95.0–98.5 °C.
 - ii. The mineral content of the water provided will be made public in order to help competitors better prepare for the event.
- d. Grinder
 - i. Comandante and the host will provide the grinder: a minimum of 4 Comandante MK3 Nitro Blade Hand Grinders will be available.

(All competitors are allowed to use their own Comandante C40 grinder, if they wish.)

- ii. Within the competition area and during their competition time, competitors must not use any grinder other than the provided sponsored grinder.
- e. Brewing device
 - i. A brewing device is any item used by the competitor during competition that is involved in the beverage extraction.
 - ii. Throughout the different rounds of the competition, competitors must use a variety of brewing devices or methods, including pour-over (Kalita 155) and immersion brewing (AeroPress).
 - iii. In the first round, brewing devices are limited to Kalita 155, in the semi-finals to AeroPress, and in the finals the hosts will choose randomly.
 - iv. Brewing devices must not add any substances to the beverage whatsoever.
- f. Service vessel
 - i. Service vessel is a cup, server, or other vessel in which the competitor serves the beverage to the judges.
 - ii. The beverage must be served in one complete portion of a minimum of 150 ml for the judges.
 - iii. The organizers will provide a vessel with a volume between 150 ml to 220 ml.

4. Results and Scores

- a. Elimination rounds
 - i. Before the competition, the judges will brew a coffee beverage from the competition coffee provided to be used as calibration.
 - ii. After each round, judges will taste the coffee beverages provided.
It is preferable for judges not to discuss the beverages until after a decision made.
 - iii. When the judges have made their decisions they should signal to the MC so that it may be revealed after a 3-2-1 countdown.
 - iv. The beverage with the most votes becomes the winner, and the cup should then be lifted to reveal the identity of the brewer. (It will be marked with either a sticker, number, or a letter.)

- v. In the event of a tie/split decision, the appointed head judge decides the winning beverage.
- b. Semi-finals
- i. The remaining 9 competitors will compete in 3 groups of 3, in the order of the elimination round.
- In each groups of 3, judges will taste the provided beverages and first choose the winning cup of the round. The maker of that cup will compete in the final for the 1st place.
- Then judges will taste the remaining two cups again to decide the second place. The maker of that cup will compete in the small final.
- The identity of the top 6 beverages will be announced by the MC after the last round of the semi-finals.
- i. With this method of judging, we will reveal the competitors for the small final (whom will compete for the 4th, 5th, 6th place) and also for the final.
- c. Small final (for the 4th, 5th, 6th place)
- i. Judges will taste the provided beverages and first choose the winning cup. The identity of the small final winner (the 4th place winner) remains a mystery - this cup is put to one side.
 - ii. Then judges will taste the remaining two cups again to decide second place of the small final (the 5th place winner) and therefore, by default, the third place of the small final also (the 6th place winner).
 - iii. The identity of the small final winners will be announced during the awards ceremony directly after the final.
- d. Final
- i. Judges will taste the provided beverages and first choose the winning cup. The identity of the winner remains a mystery - this cup is put to one side.
 - ii. Then judges will taste the remaining two cups again to decide second place and therefore, by default, the third place also.
 - iii. The top 6 beverages will be announced during the awards ceremony directly after the judges' decisions have been made:
 1. The 6th place competitor's cup will be lifted and their identity revealed.
 2. The 5th place competitor's cup will be lifted and their identity revealed.

3. The 4th place competitor's cup will be lifted and their identity revealed.
 4. The 3rd place competitor's cup will be lifted and their identity revealed.
 5. The 2nd place competitor's cup will be lifted and their identity revealed.
 6. The winner's identity is therefore revealed.
- iv. The top 6 competitors will be presented their prizes and will be photographed together with the MC and the judges.

Budapest, 2019. 08. 30.