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HONG KONG



07.09.24

APRIL BREWERS CUP

AN INTERNATIONAL BREWING COMPETITION



OPTION-O



Tri-Up Coffee



LOCAL HOST:

un—til

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Until Coffee x April Brewers Cup Hong Kong 2024

1. Organiser

Until Coffee HK will serve as the exclusive local host for the April Brewers Cup Hong Kong Edition. In case of any disputes, Until Coffee's decision is final.

2. Competition Details

Round 1 : 6th September 2024 (Friday)

Round 2 & Final Round : 7th September 2024 (Saturday)

Venue : The Yard, 7/F, 21 Luk Hop Street, San Po Kong, Kowloon

3. Registration

3.1 Registration Link Publication

The registration Google form link will be published on July 13, 2024, Saturday at 11:00 HKT through:

- Until Coffee's Instagram biography
- Until Coffee's Facebook Page
- Until Coffee's Website (www.untilcoffeehk.com)

Competition slots are limited to 36, with an additional 10 waitlist slots, assigned via a drawing lot basis through the provided link.

3.2 Registration Period

Registration for April Brewers Cup Hong Kong 2024 starts on 13th July 2024, Saturday at 11:00 HKT and ends on 17th July 2024, Wednesday at 23:59 HKT.

3.3 Competition Slots and Notification

- Shortlisted applicants and 10 waitlisted candidates will be notified via WhatsApp on 18th July 2024, Thursday.
- The 36 selected applicants must settle the registration fee within 2 days of receiving the WhatsApp notification from Until Coffee.
- Registration is considered complete only once payment is confirmed. If payment is not made on time, the slot will be given to the next waitlisted candidate in sequence.

3.4 Application Fee

- Application fee: HKD 1,080.
- No refunds will be issued for competition registrations.
- The application fee includes:
 - HKD 380 redemption on any April's products and beans
 - A bag of souvenirs worth up to HKD 120
 - 250g of locally roasted beans for practice purpose
 - 250g of locally roasted beans for competition day

4. Important Notes

Once the participant has submitted the application form for registration, it is equivalent to accepting the above-mentioned terms and conditions.

5. Personal Data Statement

Personal data (including your name, phone number and email address) provided by you will be used for the purpose of the administration, communication, and management of your participation in this competition.

6. Rules & Regulations

6.1 Competitors

International competitors are welcome, but participants may only compete in one national April Brewers Cup per year.

6.2 Competition Coffee

- The coffee should be a modern roasted coffee without any roast or green coffee defect. All competitors will use the same coffee beans.
- Until Coffee will provide 250g of roasted coffee beans, one month before the competition for practice purposes. Another 250g of roasted coffee beans will be provided on the day of the competition.
- The roast date of the provided coffee beans should be at least 7 days from roasting and not older than 28 days.
- The competition will focus on "clean coffee" and any infusion (processed) and/or otherwise tampered with coffee is not allowed - at any processing stage. Flavours like alcohol and/or other artificial notes are not allowed.

6.3 Equipment

- All the competitors must use April Brewers and April Paper Filters.

- Competitors may bring their own equipment and are permitted to use their own servers and serving vessels for the FINAL round . Alternatively, they can opt to use the ones provided by Until Coffee. Until Coffee will supply acceptable scales, water kettles, brewing water, and grinders on competition days.

6.4 Backstage

- Practice areas will be available where competitors can test their own equipment, including grinders, kettles, and scales.
- It is up to each competitor how they choose to utilise their time. Please note that the practice area is a shared area, and there will be no designated practice time for each competitor. It is based on a first come, first serve basis, and each practice time slot is limited to a maximum of 20 minutes at each station.

7. Competition Structure

7.1 Round 1

Round 1 will be 3 against 3. Each competitor is allocated 5 minutes set-up time on stage, 8 minutes competition time and 5 minutes clean up time.

- All 3 judges will evaluate each brew, using the blind cupping technique, directly after the completion of competition time. Judges will then, after the count of 3, point simultaneously to their chosen cup.
- The MC will reveal the round winner by lifting the chosen cup.
- In case of a tie, i.e. each judge pointing at different cups, it will be the cup selected by the Head Judge that proceeds onto the next round.

7.1.1 Preparation Time (Round 1)

- Each competitor will have 5 minutes to set up their station on stage, before competition time starts.
- Competitors can enter the stage with pre-ground coffee and/or pre-wet filters. They can also preheat their brewing water during practice time.

7.1.2 Competition Time (Round 1)

- Competitors will each brew 1 cup of coffee. Each cup has to have a minimum of 180ml and to be served in the judging vessels provided by Until Coffee, before the end of the competition time. Failure to do so will result in disqualification.

- Judges will evaluate based on sensory and relevancy to what the judges taste in the cup in Round 1. Workflow and cleanliness will not be taken into consideration. All cups will be evaluated “blindly.” Judges are allowed to view the entire brewing process (as they will be on stage), but every cup should be clearly marked with the competitor’s name on the underside, and all the cups will be shuffled around prior to tasting.

7.2 Round 2

The 2nd round will be identical to Round 1, however it will only be 1 on 1.

7.3 Final Round

7.3.1 Preparation Time (Final)

During the final, each competitor is allocated 5 minutes set-up time on stage, 10 minutes competition time and 5 minutes clean up time.

Competitors can enter the stage with pre-ground coffee and/or pre-wet filters. They can also preheat their brewing water before competition time has started. HOWEVER, higher score will be rewarded to competitors who prepared during competition time, this is to support and improve the experience of the judges.

7.3.2 Competition Time (Final)

- Each competitor must do 1 individual brew for each judge within the allotted time, meaning the competitor will brew 3 cups of coffee in total.
- Each cup has to have a minimum of 120ml before the end of the competition time. Failure to do so will result in disqualification.
- The judges will evaluate cup quality, presentation, knowledge about brewing, and serving protocol. The competitors are not expected to talk about green coffee or roasting, other than describing the taste quality.
- The competitors who bring their own water will have to provide both hot and room temperature water for the head judge to evaluate, alongside a full breakdown of the water specification.

8. Scoresheet

- The scoresheet for Final Round will be based on the latest version of the World Brewers Cup Open Service scoresheet, with the following modification in Coffee knowledge - this category refers to how well the competitor has described the variables they utilise to brew the coffee.
- Competitor is not expected to share information about green coffee beans.
- Judges will look for explanations connecting the taste experience to how the coffee has been brewed, in addition to a professional workflow and clearly executed serving of the coffee.

9. Debriefing

Each finalist will have the opportunity to receive feedback from the judges after the competition. This will be done after the award ceremony.

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