

# 2017 Summary of changes to rules for World Brewers Cup

To take effect in Budapest WBrC 2017

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To allow for more creativity in service and better standardize judging in the World Brewers Cup (WBRC), a new evaluation protocol is being introduced. This protocol includes the ability to instruct judges.

To ensure fairness and integrity in the WBRC, new procedures are being implemented to improve the quality and consistency of the compulsory coffee brewed by all competitors, and to verify the water and brewing equipment used.

There are also clarifications on grinder usage, over-time disqualification, and which items are allowed on the judges' table.

## Full Changes:

**Give the competitor the ability to instruct the judges in evaluation and utilize different vessels for Aroma evaluation.**

2016 Rule(s)	New Rule(s)
Open Service	
9.9.1 The "Aroma" score component will be evaluated as the coffee is served and from the service vessel the beverage is finally served in.	9.9.1 The "Aroma" score component will be evaluated as the coffee is served and from the cup the beverage is finally served in, <b>unless the competitor gives specific instructions during the Open Service. Competitors may override the protocol and provide a service vessel to evaluate the aroma but they will need to decant the beverage into the final cup, within the competition time, for judges to evaluate the beverage.</b>
13.3.6 Judges will only evaluate beverages that are served to them. If a competitor changes, modifies, affects, or otherwise interacts with the beverage or the service vessel after it was served to a judge, the beverage is considered served again and any prior evaluation will be disregarded and the judge will evaluate that beverage as a new beverage.	13.3.6 Judges will only evaluate beverages that are served to them in the final cup. If a competitor changes, modifies, affects, or otherwise interacts with the beverage <b>or the cup</b> after it was served to a judge, the beverage is considered served again and any prior evaluation will be disregarded and the judge will evaluate that beverage as a new beverage. <b>Judges may follow Aroma evaluation instruction given by the competitor. Once the beverage is decanted and finally served to the judges for taste evaluation, the</b>

	<p><b>competitor may no longer interact with the beverage or cup.</b></p>
<p>23.0 Open Service Evaluation Cup Evaluation scoring components and evaluation protocol will be the same as in Compulsory Service.</p>	<p>23.0 Open Service Evaluation Cup evaluation scoring components and evaluation protocol will be the same as in Compulsory Service.</p> <p><b>Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the beverage consumed. As long as the instructions are reasonable and given before the beverage served, the judges should follow the instructions.</b></p> <p><b>Once the judges start to evaluate the beverage from the cup which the beverage is finally served in, competitors may not override the evaluation protocol. Judges will not follow any instruction to evaluate the beverage at any other temperature than the three temperatures stated in the protocol.</b></p>
<p>Judging Preparation and Protocol</p>	
<p>21.1.2 Cupping Spoons and Spittoons Judges have the option to use cupping spoons to slurp or sip the coffees from, or to slurp or sip directly from the service vessel.</p> <p>Similarly, Judges have the option to spit the coffees from their mouths, or to consume them.</p> <p>It is recommended that judges be consistent with their slurping, sipping, spitting, or swallowing through the entire competition.</p>	<p>21.1.2 Cupping Spoons and Spittoons Judges have the option to use cupping spoons to slurp or sip the coffees from, or to slurp or sip directly from <b>the cup the beverage is finally served in.</b></p> <p>Similarly, Judges have the option to spit the coffees from their mouths, or to consume them.</p> <p>It is recommended that judges be consistent with their slurping, sipping, spitting, or swallowing through the entire competition <b>unless competitors give specific instructions on how to drink.</b></p>
<p>22.0.A As soon as the coffee beverage is served, the judge should evaluate the Aroma component. It is important to evaluate this as quickly as possible, because the intensity of aroma will decline as the beverage temperature declines.</p>	<p>22.0.A As soon as the coffee beverage is <b>finally</b> served, the judge should evaluate the Aroma component. It is important to evaluate this as quickly as possible, because the intensity of aroma will decline as the beverage temperature declines.</p>

## Tighten and improve the water check procedure

2016 Rule(s)	New Rule(s)
Whole Bean Coffee & Brew Water	
<p>9.3.B Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the coffee are permitted (fertilizers, etc.).</p>	<p>9.3.B Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the green bean are permitted (<b>water, yeast, coffee, coffee byproducts</b>, fertilizers, etc.).</p>
<p>9.5.C If a competitor chooses to utilize their own water, the water may be analyzed to ensure that it does not contain prohibited levels of additives or chemicals. Competitors should be aware that the head judge will taste the water at both room temperature and heated, to verify that the water does not contain any flavors or characteristics not typical of clean potable water before the competition time starts. Competitors intending to utilize their own water for Open Service must notify the Event Manager and/or Stage Manager prior to competing.</p>	<p>9.5.C If a competitor chooses to utilize their own water, the water may be analyzed to ensure that it does not contain prohibited levels of additives or chemicals. Competitors should be aware that the head judge will taste the water at both room temperature and heated <b>right before their competition time starts</b>, to verify that the water does not contain any flavors or characteristics not typical of clean potable. Competitors intending to utilize their own water for Open Service must notify the Event Manager and/or Stage Manager prior to competing.</p>
Compulsory Service	
<p>9.1.D Competitors will, when their competition time begins, prepare and serve their coffees as instructed by the Stage Manager.</p>	<p>9.1.D As instructed by the Stage Manager competitors will prepare and serve their coffees when their competition time begins. <b>Once their competition time finishes, competitors will pour approximately 100ml of water out of the kettle that was used to prepare the coffees, into the cup provided by the organizer. Competitors will wait to clean their station (including brewers and kettles) until the head judge tastes both the coffee and the water.</b></p>
<p>13.2.4 End Competition Time</p> <p>Competition time ends when the competitor serves the third and final beverage, or when their competition time has elapsed, whichever occurs first. A competitor does not need to announce or otherwise indicate the end of their competition time.</p>	<p>13.2.4 End Competition Time</p> <p>Competition time ends when the competitor serves the third and final beverage, or when their competition time has elapsed, whichever occurs first. A competitor does not need to announce or otherwise indicate the end of their competition time.</p>

<p>Beverages not served within the competition time will receive a total score of zero of the beverage. However, judges may continue to evaluate and score the beverage for the competitor's reference only.</p> <p>Once the competition time is over, the competitor is to clean up and quickly prepare the station for the next competitor.</p>	<p><b>The competitor whose beverages are not served within eight (8) minutes will be disqualified.</b> However, judges may continue to evaluate and score the beverage for the competitor's reference only.</p> <p><b>Once their competition time finishes, competitors will pour approximately 100ml of water out of the kettle used by competitor to prepare the coffees, into the cup provided by the organizer.</b></p> <p><b>Competitors will wait to clean their station including brewers and kettles until the head judge tastes the coffees and water served. Once the competitor receives a signal from the Stage Manager/runner, the competitor is to clean up and quickly prepare the station for the next competitor.</b></p>
<p>Open Service</p>	
<p>None</p>	<p>13.3.1 Set-up Time</p> <p><b>Once the Setup Time concludes, competitors who utilize their own water must provide two approximately 100ml samples of water: one at room temperature and the other heated. The two vessels will be provided by the event organizers. The samples will be poured from the kettle, container, or bottles that the competitor uses to prepare the coffee. Both samples will be evaluated by head judge to verify that the water does not contain any flavors or characteristics not typical of clean potable water.</b></p>

**Improve the uniformity, quality, and amount of the provided compulsory coffee**

2016 Rule(s)	New Rule(s)
Compulsory Service Coffee & Practice Time	
<p>12.2.1 Provided Compulsory Service Coffee</p> <p>Right before each competitor's practice time starts, each competitor will receive one 350g bag of the Round One coffee. Competitors will use this provided coffee for both practice and competition. See "Standards and Definitions" for more about the provided coffee.</p>	<p>12.2.1 Provided Compulsory Service Coffee</p> <p>Right before each competitor's official practice time starts, each competitor <b>will receive one 250g bag of the Compulsory Service coffee for practice. And right before each competitor's setup time starts, each competitor will receive one 250g bag of the Compulsory Service coffee for competition.</b> See "Standards and Definitions" for more about the provided coffee.</p>
<p>9.3.D The provided Compulsory Service coffee will be a medium to medium-light roasted fully-washed specialty-grade coffee (Agtron 55 to 70 Ground on 'gourmet scale'), roasted no more than seven days prior to the competition day. If more than one individual roast-batch is provided, the batches will either be labeled uniquely, or the batches will be completely blended.</p>	<p>9.3.D The provided Compulsory Service coffee will be a medium to medium-light roasted fully-washed specialty-grade coffee (<b>Agtron 60 to 80</b> Ground on 'gourmet scale'), <b>roasted without major roasting defects, such as baked or burnt</b>, no more than seven (7) days prior to the competition day. If more than one individual roast-batch is provided, the batches will either be labeled uniquely, or the batches will be completely blended. <b>All the provided coffee will be identical and individually packed and sealed.</b></p>
<p>None</p>	<p><b>9.3.E The Compulsory Service coffee information will not be revealed until the Round One concludes. The sponsor(s) of the Compulsory Service coffee will confirm the confidentiality responsibility with WCE.</b></p>

**Increase compulsory coffee setup time**

2016 Rule(s)	New Rule(s)
<p>8.0.G For each Service, competitors will have five (5) minutes of Setup Time to set up the competition area in preparation for and prior to the Service</p>	<p><b>8.0.G For Compulsory Service, competitors will have eight (8) minutes of Setup Time</b> to set up the competition area in preparation for and prior to the Service. <b>For Open Service, competitors will have five (5) minutes of Setup Time.</b></p>

**Allow the compulsory coffee to be ground during either setup time or competition time, and clarify that Open Service coffee may be ground at any time.**

2016 Rule(s)	New Rule(s)
<p>11.3 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.</p>	<p>11.3 Coffee ground before the <b>setup or</b> competition time will be allowed only at the Open Service. Coffee must be ground using the sponsored grinder <b>during either the setup or competition time</b> at the Compulsory Service.</p> <p><b>The sponsored grinder will be announced on the competition website or by email no later than eight (8) weeks prior to the events.</b></p>
<p>13.2.3 Competition Time Competitors must make the beverage by using the grinder and water provided on the competition stage counter during the competition time.</p>	<p>13.2.3 Competition Time Competitors must make the beverage by using the <b>coffee</b> and water provided on the competition stage counter during the competition time.</p>

**Specify that each judge must be served an individually prepared cup**

2016 Rule(s)	New Rule(s)
<p>9.8.A The coffee preparation for the World Brewers Cup shall consist of separate and individual preparations (brews), one for each judge.</p>	<p>9.8.A The coffee preparation <b>for each judge shall consist of separate and individual preparation(s).</b></p>
<p>9.8.B “separate and individual preparation” is defined as a single extraction directly resulting from one distinct quantity of coffee and one distinct quantity of water. Competitors may therefore NOT serve more than one judge from any distinct and individual preparation (i.e., competitors may NOT prepare a single 1 litre French press and pour it into three cups for the judges. Acceptable service would involve the use of three individual French presses).</p>	<p>9.8.B A “separate and individual preparation” is defined <b>as an extraction directly resulting from one distinct quantity of coffee and one distinct quantity of water.</b> Competitors may therefore NOT serve more than one judge from any distinct and individual preparation (e.g., competitors may NOT prepare a single 1 litre French press and pour it into three cups for the judges. Acceptable service would involve the use of three individual French presses).</p>

**Clarify what supplies are allowed on the table and provided to judges, and emphasize the focus on only items directly related to service being present**

2016 Rule(s)	New Rule(s)
<p>11.6 Competitors are required to bring all supplies necessary for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The World Championship, volunteers and event staff are not responsible for the safety of items left in the competition area.</p> <p>The following are NOT allowed:</p> <ul style="list-style-type: none"> <li>● Judging table decoration items such as tablecloths, flower, and accessories etc.</li> <li>● Any sensory/food items for judges except for coffee</li> <li>● Cupping spoon, water, and napkins for judges (which are provided by WCE)</li> </ul>	<p>11.6 Competitors are required to bring all supplies necessary for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The World Championship, volunteers and event staff are not responsible for the safety of items left in the competition area.</p> <p><b>Competitors are highly encouraged to minimize the equipment they use for the performance and bring functional items only (e.g. brewing devices, information of coffee or brewing etc.). No cupping spoon, or napkin is required for the judges' table. Providing non-required items may cause competitors to lose points in the "overall workflow" section of the scoresheet. If competitors provide the items NOT allowed in the rules below during their Open Service, they will receive a score of zero (0) for "customer service" section of the scoresheet.</b></p> <p>The following are NOT allowed:</p> <ul style="list-style-type: none"> <li>● Judging table decoration items <b>which have no function for the coffee service</b></li> <li>● Any sensory/food items <b>including water and ground coffee</b>, for judges to <b>consume</b> except for final beverage</li> <li>● Cupping spoon, water, and napkins for judges (which are provided by WCE)</li> </ul>

**Guarantee the provision of a practice room**

2016 Rule(s)	New Rule(s)
None	<p><b>12.1.2 Preparation Practice Room</b></p> <p><b>There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, their coaches (one per competitor), volunteers and any WBRC officials. WBRC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the WCE event organizer. Competitors will be able to store their equipment, accessories, ingredients, etc. in</b></p>

	<p><b>this room at his or her own risk. This room will also include a dishwashing station for competitors to use to wash glass and brewing devices. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.</b></p>
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**Clarify Debriefing**

2016 Rule(s)	New Rule(s)
<p>18.0 Debriefing Following the awards ceremony, competitors will have an opportunity to review their scoresheets with the judges. Competitors will not be allowed to keep his/her original score sheets. Following the competition the WCE event manager will e-mail competitors a copy of his/her scoresheets.</p>	<p>18.0 Debriefing Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges <b>on-site by the schedule announced by the event organizer</b>. Competitors will not be allowed to keep his/her original score sheets before the WCE event manager scan the copy of the score sheets.</p>