

1st Cafflano Championship



When : Saturday, 25th May 2019

Where : Zagreb Coffee Break / International Coffee Festival
(Zagreb Fair, Pavilions 7 & 7°, Avenija Dubrovnik 15, Zagreb, Croatia)

Subscription : festival@imperijakave.hr

Cafflano products are innovative completely manual brewing systems thought to prepare coffee on-the-go without the use of electrical equipment. For three years in a row it has received the BEST NEW PRODUCT AWARD from Specialty Coffee Association. The championship is meant to promote the idea of a carbon free system to prepare specialty coffee wherever you are

MOOD OF THE COMPETITION

- The idea of the competition is to use creativity and skills to produce the best cup of coffee in a given amount of time by using only manual equipment

SETUP AND EQUIPMENT

- There will be a working station set for each participant made of:
 - working table
 - competition coffee (1 single origin specialty coffee medium roast)
 - 350 ml thermos with hot water
 - 1 manual grinder
 - 1 cafflano Kompact for the qualification round and 1 Cafflano Kompresso for the final round
 - 1 precision scale
 - 1 take away cup
- Competition Coffee (100gr) can be collected from the participants on Friday 24th at the booths 23-24 of Bloom Coffee School and can be used to test it for the competition

RULES

- Participants will be picked by drawing lots for the qualification rounds and will compete one against the other through elimination rounds
- The final round will be for the best 4 competitors of the qualification round
- Competition coffee will be the same for each participant
- Each competitor will have 30 minutes warm up before the competition with the official equipment
- Competition time is of 8 minutes for the qualification round and 4 minutes for the final round
- Only the given equipment can be used
- There will be 3 judges evaluating the best cup simultaneously pointing to their preferred coffee on the count of three (Qualification Round)
- Coffees not presented within the time limit will not be evaluated

COMPETITION FORMAT

- QUALIFICATION ROUND
 1. Each competitor will need to brew at least 100ml of coffee using Cafflano Kompact and the given equipment
 2. Ingredients will be only coffee and water
 3. Each competitor will have 8 minutes to brew and serve coffee
 4. Judges will individually and silently assess each cup and choose one of the two cups
 5. Failure to comply with any of the above will result in disqualification
- FINAL ROUND
 1. Each competitor will need to brew at least 20ml of coffee using Cafflano Kompresso and the given equipment
 2. Ingredients will be only coffee and water
 3. Each competitor will have 8 minutes to brew and serve 3 cups (1 per judge)
 4. Judges will individually and silently assess each cup and evaluate it using a scoresheet
 5. Best cup score and lowest serving time will determine the final winner
 6. Failure to comply with any of the above will result in disqualification

PRIZES

The winner will receive one Cafflano Go Brew, one Kompact and a 1Zpresso manual grinder

The second prize will be one Cafflano Go Brew, 1Zpresso grinder

The third prize will be one Cafflano Go Brew