



**The aim of the competition is to draw on the strengths
of events worldwide and address
shortcomings, thereby creating a fair, just and open
platform for the event.**

2025 PCA Brewer's Cup Competition

Official Rules and Regulation

PCA

1. Competition system explanation

The PCA brewing competition will be held during the competition period in the form of 1 VS 1 matches. During the competition, each competitor should showcase their own brewed coffee based on their understanding of coffee brewing extraction. The judge panel will conduct blind voting according to the rules and finally announce the finalists.

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2. Competitors' Orientation Meeting

Competitors will have the opportunity to ask questions during the Official Competitors' Orientation Meeting held 1 day prior to the start of the competition. The competition organizer will let coffee bean hunters, roasters, and professional judges cupping the competition provided coffee beans with all the competitors together during the Official Competitors' Orientation Meeting. They will show the information about the bean's origin, processing methods, etc., so that the competitors can fully understand the beans provided by the competition.

If a competitor did not attend the Competitors' Orientation Meeting without telling any judges, PCA staffs or stage manager, they are subject to disqualification by the competition organizer.

Practice time and Preparation time

Competitors will have the opportunity to practice, ask questions to the on – site judges during the practice time and prepare for their competition time during the preparation time before their competition time starts.

Be on time

Competitors should be in the competition area/in the area beside the competition stage a minimum of 30 minutes prior to the start of the competition.

The competition organizers will let all the competitors in determining the order of their appearances according to the draw order, explaining the competition procedures, and arranging the event schedule. Competitors should enter the stage in the order called by the host, while the competitors need to decide their positions on the stage according to the draw order.

The competition stage will be set up with the following:

Equipment table: It is used to place water, provided coffee equipment, cleaning tools, and some other tools and utensils.

Two operation competition tables: Two separate tables are provided with brewing equipment for competitors to brewing their coffee.

Judge table: It is the area where judges do the final blind taste and evaluate the coffee, votes, and shares their opinions.

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3. Competition time

Competitors have maximum 3 minutes of preparation time to set up the competition area and table, and prepare relevant equipment before their competition time start such as boiling water, cleaning the filter paper, and grinding coffee, but contact between grounds coffee and water is prohibited.

If the grounds coffee and water contact before the competition time begins, it will leads to a disqualification of the competitor.

Competitors must use the provided official PCA grinder to grind coffee for at least 1 time (whatever the competitor needs to use their own grinder or not). If a

competitor need to use their own grinder which is a different types with the provided grinder, they must explain to the staff before their preparation time start

Each competitor have 5 minutes of competition time to prepare their coffee, and there is no requirement for any presentation and explanation during the competition time. Competitors can only use the coffee beans provided for the brewing competition. The host will give reminders according to the competition time, namely: 2 minutes remaining, 1 minute remaining, and 30 seconds remaining. If a competitor fails to serve their coffee in the provided serving container within the competition time, they will be disqualified.

During the competition time, competitors can make as many cups of coffee as they want, but only the one cup served to judges will be evaluated. Competitors must use the official standard service vessel.

Two competitors who are in the same group and on the stage at the same time will use the same coffee beans and grinder, and the order of use will be determined according to the competitors' lottery results. Competitors can bring their own brewing water (please check with the standard for competition water for details).

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4. The Beverage

Competition will provide the standardized service vessel. The beverage must be an extraction from particles of whole bean coffee, using water as solvent and served in a provided service vessel. No other additives of any kind will be allowed. Additional water may be added (bypass)to the beverage before serving to alter concentration.It is not necessary to serve the entire quantity of beverage produced during the coffee preparation, but the coffee must be finally served at least 150ml as required by the competition. If a beverage served is found to be less than 150ml, it will leads to a disqualification.

The beverage may have a total dissolved solids content of less than or equal to 2.00% or 20,000 ppm. This is to limit the beverage to the realm of what is

commonly referred to as “filter coffee”, distinct from espresso or other categories of coffee–extracted beverage.

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5. Brew Water

Competitors may utilize their own brew water during the competition. Competitors should be aware that the head judge will taste the water at both room temperature and heated right before their competition time starts, to verify that the water does not contain any flavors or characteristics not typical of clean potable water. Competitors intending to utilize their own water must notify the on–sit judges panel prior to competing, and heat the water to any temperature they want.

The brewing water provided by competition will be calibrated according to the following standards:

Odor: Clean/fresh, no any flavors or tastes

Color: Clear

TDS (Total Dissolved Solids): 75 – 125 mg/L (Acceptable range: 50 – 175 mg/L)

The water provided by the competition will be heated to a temperature between 80°C and 96°C

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6. Brewing Device

Mechanical action powered by the competitor’s manual action (e.g., hand and/or arm action), by gravity, or created by the act of coffee brewing itself (e.g., pressure in vacuum brewers, movement in balance brewers) is permitted.

Heat sources are allowed (electrical, magnetic, or liquid fuel), provided they are used to heat water or the coffee beverage and not to power any additional

mechanism.

A machine or mechanism that supplies the competitor with brew water is allowed, though if it involves any automated and/or portioning mechanism (e.g., a machine programmed to dispense a specific quantity of water), it may not be used directly on the coffee.

Competition organizer may make certain brewing devices available for competitor use. Competitors who bring their own brewing devices should thoroughly test and inspect them by competitor self.

If there are problems with the self – brought brewing device, the competitors shall be ultimately responsible for their competition process.

Competitors may utilize as many or as few brewing devices as they wish in order to produce the required preparations within the allotted time.

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7. Provided Facilities and Equipment

The competition area will be equipped with the following:

Equipment table, competition table, judge table, coffee grinder, water, standardized serving vessels, cleaning brushes (for cleaning the coffee grinder and counter), trash cans, bucket for discarded liquid.

The competition will provide cupping spoons and water cups on the judge table.

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8. Additional Electrical Equipment

Competitors may bring up to 2 pieces of additional electrical equipment to be used during their coffee preparation and/or competition time. Competitors must notify the organizer prior to arriving at the event of any additional electrical equipment they are bringing.

The total power of all self – brought devices should less than 2000W.

It is the competitors' responsibility to ensure the provided electrical service is sufficient to power the competitor's additional equipment. No appeals will be accepted due to excessive electrical needs for a competitor's additional equipment.

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9. Evaluation

- (1) The judging panel will consist of 1 head judge and 2 professional sensory judges.
- (2) Scoring: (Scoring is based on 6 sections)
 - 1) Sweetness: From strong to weak
 - 2) Flavor: Definition of flavor
 - 3) Acidity: Brightness, liveliness, and fresh fruit characteristics
 - 4) Body: thickness and smoothness
 - 5) Aftertaste: Length and quality
 - 6) Bitterness: Intensity and quality(positive or negative)
- (3) During the evaluating process, judges are not allowed to discuss with each other. They will vote based on the 6 sections: sweetness, flavor, acidity, body, aftertaste, and bitterness. The competitor with more votes will be the winner.
- (4) One vote for station management will be evaluated based on the correct use of equipment, hygiene, items display and organized, cleanliness of utensils, and the overall perceived impression of professionalism of the competitor, such as appearance, wearing a professional work apron, and cleanliness of fingernails etc.. The head judge will vote for the station management.