



# SWISS AEROPRESS CHAMPIONSHIP 2022

DATE September 24th, 2022

LOCATION SEV52 Avenue de Sévelin 52, 1004 Lausanne

TIME 16h00 to 19h00

APPLICATION DEADLINE September 10th, 2022, first come first served

ORGANISATION Swiss Coffee Connection & Académie du Café – Suisse

## PRESENTATION

This year the Swiss champion will have the chance to represent his country in Vancouver !!! and to export our know-how.

Come and enjoy !

Free beer will be offered to the participants during the event !

Hosted during the Swiss Coffee Connection, 4rd edition coffee festival in Lausanne, the 2022 Swiss AeroPress Championship is the place to be, with coffee, beer, food, music, workshop and special coffee events.

## COMPETITOR REGISTRATION

Everybody welcome!

Registration is NOW OPEN online under: Application deadline is September 10th, 2022. Don't wait !

A maximum of 27 participants has been delimited in order to have a smooth competition with 3 rounds. First come first served. A waiting list will be created for those who are too late

Application fee for attending the competition is 60CHF. The payment of the fee must be done online. No refund will be provided in case of absence during the contest or registration cancelation after payment.

Visitors are most welcome to support free of charge (no entry fee for visitors but fun, beer, music, gin rock'n'roll and more !!). Of course, in case of cancellation coming from the authorities, we will refund ALL PARTICIPANTS !

Once registered, you will be sent a confirmation email with the competition rules and other juicy details.

## MAIN RULES

### NEW IMPORTANT RULES (SEE NO 6 AND 9) !

The rules follow the World AeroPress Championships (WACs) rules.

1. The brewer used must be a genuine AeroPress. No other brewer may be used in the drink preparation.
2. All three parts of a genuine AeroPress brewer must be used; the chamber, the plunger, and the filter cap. Aftermarket or non-genuine parts are not allowed.
3. Ground coffee and water are the only ingredients allowed.
4. Any type of filter is allowed, so long as it does not replace the filter cap itself (see rule #2). The filter can be made out of paper, metal, cloth, or any other material.
5. Competitors are welcome to bring their own grinder, kettle, scales, water, or other equipment.
6. Maximum coffee to be used is 18g !
7. If the Hosts have specified a competition coffee, this is the only coffee that may be used.
8. Competitors must present a minimum of 150ml of brewed coffee, in 3 provided vessels.
9. Coffees not presented within the time limit of 5 minutes will not be evaluated..
10. Failure to comply with any of the above will result in disqualification.

Source: <http://worldAeroPresschampionship.com/rules/>

## COFFEE

The competition coffee will be roasted by the 2021 roaster sponsor. It will be announced soon. All competitors will receive 200g of the competition coffee on the 14. September 2022 at their provided address.

The same coffee (same batch, roasted date) will be provided on the day of the competition (you do not need to save any of the pre-given 200g for the day of the competition).

# COMPETITION FLOW

Organisation desk opens at 13h00.

Competitors must announce their presence (not registration) at the organisation desk UNTIL 15h30.

Competition order will be selected at random by the organisation on the day of the event and displayed on the competition board at 15h50.

Competition starts at 16h00.

Competitors will compete in heats of 3, (sometimes 2 if any no show occur).

A preparation time of 3 minutes is allowed before the heat.

Competitors have 5 minutes to produce one AeroPress of coffee.

Winner of the heat is announced directly after judges decision and is qualified for the next round.

1st round: 9 heats, 9 winners

2nd round: 3 heats, 3 winners **WITH NEW COFFEE !**

3rd round: final: 1 heat, champion 2021 **WITH NEW COFFEE !**

**NEW: The winners will have 15 minutes to test the new coffees before the next round**

Competition closes at 19h00 and party goes on, and on and on, it's on when it's on.

# CUPS AND VOLUME

Competitor will be provided with a marked cup to serve his AeroPress coffee in and will hand the prepared cup to the head judge.

Dilution of the brew is allowed (i.e. adding hot water), but must be done by the competitor prior to serving the brew. There is no volume standard for the resulting brew, however, there must be enough brewed coffee in the cup for all three judges to have a taste (from cupping spoons). Recommendation is 150ml.

AeroPress coffee must be prepared on site, during the competition time, using hot water, (cold brew is not allowed due to the inability to fairly judge).

## EQUIPMENT

Competition organisers will provide with help of sponsors : AeroPress brewers, paper filters, scales, grinders, digital timers, water, cup and electric kettles. Competitors may supply any of their own equipment, own AeroPress; however, they are responsible for transport, set up, operation and removal during competition time. Organisation will not be responsible for any problem on equipment provided externally.

## WATER

The competitor may also use any water they wish (without any additional flavor, must be natural water). The supplied water is filtered water, provided by sponsor. Each competitor will have access to a programmable temperature kettle to use. Competitors should familiarize themselves with said kettle prior to the competition.

## TIME

A preparation time of 2 minutes is allowed before each heat. NO GRINDING POURING or any coffee manipulation is allowed in those 2 min. NO HEAT OF WATER IS ALLOWED. Just material preparation.

Competitors have a total of 5 minutes in which to weigh, grind coffee, heat water and prepare the AeroPress. Failure to serve the coffee in that time will result in disqualification.

## TEMPERATURE

Judges will try to have all three cups as close in temperature as possible before tasting. This may result in Stirring to cool the cup (or cups) which are warmer than the others.

## RECIPE

There are no specific recipe and each participant can use his own. The winner will inform his recipe at the end of the show.

## HEAD-TO-HEAD

Three (or two if there is a no-show) competitors will brew at the same time and serve their 3 cups to the 3 judges. The judges will taste each coffee independently, without communication among judges, and select the best from that set. The winner moves on and the other competitors are eliminated. The losers don't have to go home, but have to drink loads of beer and dance around.

# TASTE CRITERIA

The criterion is simple: Tastiest is the Winningest.

In each round of the competition, the judges will point to the cup they think is the tastiest based on clarity, tastiness and excellence in extraction. In the event of a tie, the Head Judge will have the final say of the winner of the round.

## CHAMPION

The 2022 Champion will represent Switzerland in Vancouver at the Aeropress World Championship.

## PRIZES

1st Place: 2022 Swiss AeroPress Champion: 500 CHF

2nd Place: 300 CHF

3rd Place: 200 CHF

All competitors 2022 will receive a participation prize from sponsor.

## JUDGES

Three to six judges will be selected by the organiser for the 2022 Swiss AeroPress Championship, Lausanne. Judges will alternate in order to avoid any cupping saturation.

## CONTACT TO THE ORGANISATION:

All information can be found under [www.swissaeropress.coffee](http://www.swissaeropress.coffee)

Ennio Cantergiani, [contact@academieducafe.ch](mailto:contact@academieducafe.ch) – 076 576 20 66