

Defeat the Machine Rules

What Competitors Need

- \$15 entry fee paid
- Their own manual brewing device and filters
- Kettle, scale, grinder, or water if they are particular about what they use.

What We Provide

- Coffee in advance for practice
- Coffee for brewing at the event
- Bonavita Variable Temp pouring kettles
- CJ-4000 scales
- EK 43 grinder
- Range servers
- Filtered tap water

Set-up/Dial-in

Competitors may arrive at 3922 Willis Ave. between 5PM and 6PM to try out their recipes, taste their brews, and make any last-minute adjustments. Brew order will be assigned in a random fashion.

Structure of the Competition

This is a 16 person competition. Everything will be assessed blind. There is no formal scoresheet. The judges will go through palette calibration training beforehand, but ultimately will decide their favorite cup based on preference. There may be discussion among the judges during assessment. During the first round each person will compete against the Fetco to brew the best cup of coffee. If they successfully Defeat the Machine, winning competitors will then face each other in a bracket style competition until a manual brewing champion is found.

Round One

- There will be 2 stations running that are offset from each other by 5 minutes
- There is an on deck bar where competitors may plug in their kettles/ devices and have 4 - 5 minutes of prep time (see rules below for more details)
- If at any point the timing between stations gets off, judges may call for a pause at the prep station and a short delay until the timing is back on track, to give an adequate amount of time to judge.
- Once the round starts, competitors will have 10 minutes to make their manual brew. It must be done and brought to the designated area by the 10 minute mark otherwise they will automatically be disqualified.

- Once their brew is done, they will pour it into 3 (6oz) mugs. They must have a minimum of 4 oz of coffee in each mug (a total of 12 oz). All cups will be served AT the 10 min mark, not earlier.
- As competitors pour their brew, a Sunergos employee will pour 3 mugs of coffee from the Fetco, marked with a Fetco sticker on the bottom.
- The Sunergos employees will then take a pair of each coffee to the judges to be assessed blindly.
- If the judges like the competitor's coffee best, they have defeated the machine and will advance into round two which will be a bracket-style brew off against other competitors.

*** After round one we will take a 10-15 minute intermission**

Round Two

- There will be 2 stations running at the same time, with one competitor at each station.
- Competitors will each have 5 minutes to prep at the on deck area before the clock starts
- Once the clock starts, competitors will have 10 minutes to complete their brews.
- Once their brew is done, they will bring it to the designated area and pour it into 3 (6oz) mugs. They must have a minimum of 4 oz of coffee in each mug. The mugs will be labeled with a sticker on the bottom with their initials.
- The Sunergos employees will then take a pair of each coffee to the judges to be assessed blindly.
- If both competitors finish their brew before the 10 minute deadline, the coffees may be served earlier upon mutual agreement.
- Judges will select their favorite brew, and that competitor will advance to the next bracket.
- This will continue until there is a final winner.

Rules

1. Competitors have to use the coffee provided by Sunergos the day of the competition.
2. Competitors may only use water and no other flavorings when brewing coffee. Third Wave Water packets and others of the like are acceptable for adjusting the quality of water.
 - a. The water must taste "neutral" and not be noticeably sweetened or adulterated.
 - b. The Head Judge reserves the right to taste the water and may disallow its use if deemed inappropriately sweetened.
3. Filters can be made of paper, metal, cloth, or any other material, provided it is neutral in taste and does not impart flavor to the brewed coffee.
4. Competitors' brew has to be finished and ready to serve by the 10 minute mark.
5. Competitors can prepare as much as they want at the prep station, but may not start brewing (water making contact with coffee) until at their station and the timer starts.
6. Failure to comply with any of the above will result in disqualification.

FAQs

Q: Will the roast of the sample practice coffee be the same as the coffee provided the day of the competition?

- A: Yes, we will roast a large load of coffee the week that samples are sent out and set aside bags for the competition. This means that the coffee the day of the competition will have aged the same amount of time as your sample bags.

Q: Do I have to bring all my own equipment?

- A: You can if you want to, but you don't have to. The only equipment you have to bring is your own manual brew device and filters. We will have an EK 43, CJ Scales, timers and Bonavita variable temp kettles on hand. We will also have range servers if needed.

Q: How frequently will coffee on the Fetco be brewed?

- A: We will brew fresh coffee every 30 minutes. The coffee will sit in a closed urn the entire time and should retain similar heat and flavor. This does mean that your coffee may be compared to the Fetco brew when it is anywhere from 5 minutes - 30 minutes old.