



## The Compak Golden Bean Roasters Cup

Sponsored by  
**Coffee Roasters Australia**

### So You Think You Can Roast!

**This is a competition for roasters to interpret and roast the same green coffee using their own roasting style and then judge each other's entries to find the best overall roast expression of that coffee.**

### Competition overview:

- One entry equals one person or a team of two people. Maximum of 16 entries have been allocated for this competition.
- On Day 1, all competitors will be given 600gms of the same green coffee
- Each competitor will have 45 minutes to complete three roasts.
- From these three roasts, the competitor will submit their best roast along with their roast profile logging sheet, philosophy and reasoning as to why they roasted the coffee using that profile.
- The next day, all submissions will be traditionally cupped and peer judged by one person from each team.
- The winning entry will receive two Delegate Tickets to the Compak Golden Bean Roasters Competition conference 2015.

### Eligibility for entry

- All competitors must have experience in roasting and operating a sample coffee roasting machine. See attached sample roaster operations manual.
- Entries are open to both commercial and home roasting enthusiasts.
- All competitors must be present for their roasting on day 1 and also for judging on day 2. This includes 'calibration' on Saturday 23 May at the Brisbane Convention and Exhibition Centre at 9am.



## How to enter

1. Fill out entry form attached
2. Nominate an individual or a maximum team of 2 to compete
3. Submit a professional profile for each individual/s to compete
4. Complete entry forms with payment details
5. Competitors are welcome to see sample roaster at Coffee Roasters Australia – 5/8 Technology Drive, Arundel, QLD
6. Once you have submitted your entry form you will be advised a Promo Code to enable free registration/entry to Café Biz to ensure access on the day.

## Entry Fee

\$85 (includes gst) per entry

## Closing Date of Entry

Thursday 21<sup>st</sup> May 2015 5pm

## Competition and Judging Procedure

- A compulsory calibration session will be conducted at the Compak GB Roasters Cup area at the Café Biz Expo.  
When: 9am on Saturday 23 May for all participants.
- There will be two sample roasters in use for the competition ie. Roaster #1 and Roaster #2.
- Participants will be scheduled to compete by means of a lottery draw advising competition time and sample roaster to be used.
- Participants must be ready to compete 10 minutes prior to scheduled time start.
- Each participating individual/s will receive 600gm of the allocated green bean at the beginning of their scheduled start time.
- Once time has started competitors must complete 3 roast batches in any roast style they want in 45 minutes.
- Participants must manually log their Roast Data (see form attached) and submit with their entry.
- Roast Log data must also be submitted with a 'philosophy' of why they have chosen to use a certain roast profile for their entry.
- Only one roast profile may be submitted. There is to be no 'blending' of roasted entries.
- Roasted beans submitted will be bagged on submission and secured for judging.
- A professional, experienced roaster will be present to assist with any questions and roaster operations.

## Sunday 24 May 2015

- Judging will be blind traditional cupping sessions on Sunday morning from 10am. – see judging score sheet.
- One individual from each team will judge 8 of the 16 roasted batches submitted. ie: all those who roasted on Roaster #1 will judge all 8 entries roasted on Roaster #2. And vice versa.
- There will be four blind cupping sessions as follows,  
Cupping Sessions 1 & 2 will be the roasters from Roaster #1 judging the 8 entries roasted on Roaster #2  
Cupping Sessions 3 & 4 will be the roasters from Roaster #2 judging the 8 entries roasted on Roaster #1  
Note: 4 entries only will be cupped at one time to ensure appropriate time is given to the judging of the entries.
- The top 2 from each Sample Roaster will then go through to the final and will be judged by an expert panel of judges, who will identify 1st, 2nd & 3rd.



# THE COMPAK GOLDEN BEAN ROASTERS CUP

SPONSORED BY COFFEE ROASTERS AUSTRALIA

23-24 MAY 2015 AT CAFE BIZ EXPO BRISBANE

**COMPETITION ENTRY FORM ENTRIES CLOSE – THURSDAY 21ST MAY 2015**  
**INSTRUCTIONS ON COMPLETING THIS FORM:**

- Use a black or blue pen and please print clearly.
- The Competitor must sign the entry form.
- Fax the entry form to 02 6583 7169 or email to [info@cafeculture.com](mailto:info@cafeculture.com)

## COFFEE COMPANY/HOME ROASTER ENTRY

Roaster Company / Home Roaster Name: .....

Surname: .....

First Name: .....

Roasters Name: .....

ABN: .....

Postal Address: .....

Suburb: .....

State: ..... Postcode: .....

Daytime number: .....

Mobile: .....

Fax: .....

Email: .....

## PAYMENT DETAILS

**Entrant Declaration** I, the above-named person, am registered for GST: ☐ Yes ☐ No

Please retain a copy of this entry form for your records

**Please debit my** ☐ Mastercard ☐ Visa ☐ Amex

For the amount of \$ .....

Card Number: .....

Card Expiry Date: ..... CCV#: .....

Cardholders Name: .....

Cardholders Signature: .....

### Privacy Act

Winners will be announced through Café Culture magazine, the Café Culture website, [www.cafeculture.com](http://www.cafeculture.com) and other national media. This information could be made available to other third parties for purpose of promotion or as otherwise allowed under the Privacy Act 1988.

Please do not publish my details in any magazine or on any website relating to The Compak Golden Bean Roasters Cup competition and conference ☐

Signature of Competitor: .....

Date: .....

**Please send completed entry forms to Fax: 02 6583 7169 OR Scan/email: [info@cafeculture.com](mailto:info@cafeculture.com)**

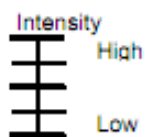


# The Compak Golden Bean Roasters Cup

Coffee Code: \_\_\_\_\_

Sensory Judge: \_\_\_\_\_

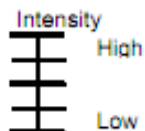
Aroma: Dry & Wet



Quality



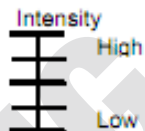
Sweetness:



Quality



Acidity:



Quality



Body:



Quality



Flavour:

Quality



Taste Balance:

(Combination of sweetness, acidity, body & flavour)

Quality



Unacceptable	Average	Good	Very Good	Excellent	Outstanding	Extraordinary
0 - 3	4, 5	6	7	8	9	10

Judges Feedback:

fruity floral **coffee blossom**  
nutty chocolate vanilla cocoa  
toast **malt** caramel **butter**  
carbon roasty **tobacco**  
medicinal spicy **cooked beef**

**vibrant** soft **winey** sour  
grapefruit **lemon** citrus  
**tart** sweet **sharp** smooth  
**bright** lively **astringent**

buttery **creamy** rich  
smooth velvet **delicate**  
clean elegant quick  
lingering **chalky** dry  
**balanced** round viscous

sweet balanced fruity **intense**  
**mellow** citrus **cherry** bitter mild  
piquant woody **earthy** molasses  
spice-like **chocolate** dirty juicy  
**syruy**

230													
225													
220													
215													
210													
205													
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195													
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70													
TIME	1	2	3	4	5	6	7	8	9	10	11	12	13