

# V60 Brewers Cup 2025 Japan Competition Rules

## 1. Competition Format

The preliminary round will consist of 25 competitors, divided into five groups of five. If any participants withdraw, the groups will proceed as originally planned.

The winner of each group (5 competitors total) will advance to the final round.

The competition will include the following stages:

Orientation, Adjustment Time, Practice Time, Competition Time, and Evaluation Time.

Competitors who miss the start of any stage will be disqualified.

## 2. Equipment

The following equipment will be provided by the event organizers.

Each competitor must choose and use one HARIO dripper from the list below.

Use of the Drip Assist is optional and may be combined with any dripper.

Competitors may change their dripper selection for the final round.

### **[Drippers Provided]**

- V60 Clear Plastic Dripper 01/02
- V60 Ceramic Dripper 01/02
- V60 Heat-Resistant Glass Dripper 01/02
- V60 Metal Dripper Black 02

- Immersion Dripper Switch 02 (Glass)
- One-Pour Dripper MUGEN (Plastic)
- V60 Dripper SUIREN
- Drip Assist (Optional)  
\*Note: Switch and MUGEN may be used together.

#### **[Server]**

- V60 Barista Server 600

#### **[Paper Filters]**

- V60 Paper Filter 01/02 White
- V60 Paper Filter Meteor 01/02 (Scheduled for release in July)

#### **[Scale]**

- Coffee Scale Polaris Black

#### **[Kettle]**

- Electric Kettle Lyra Black

#### **[Hand Grinder]**

- Coffee Grinder PRO

*One full set of server, scale, kettle, and hand grinder will be provided per competitor during practice and competition.*

#### **[Other Equipment]**

- Bean holder, drip tray, tasting cup, paper towels, duster, waste liquid container, trash bin (1 of each per competitor)
- Water dispenser

#### **[Permitted Personal Equipment]**

- Competitors may only bring the following items:
  - HARIO-brand hand grinder
  - Comb, spoon, and thermometer

*No other personal equipment is allowed, even if manufactured by HARIO.*

## 3. Competition Rules

### [Preliminary Round]

- Adjustment Time: 10 minutes
  - Competitors may calibrate the grinder using the competition beans.
- Practice Time: 10 minutes
  - Competitors may brew with the provided beans.
  - The dripper used must be cleaned by the competitor.
  - Staff will replace the server after practice.
  - All brewed coffee must be disposed of in the designated container.
  - Beans may not be ground or loaded into the grinder during this time.
  - Permitted activities: rinsing, bean picking, measuring, adjusting kettle temperature/volume.
  - A kettle filled with 800mL of water at 90°C will be provided at the start of practice.
- Competition Time: 6 minutes
  - Begins after the 10-minute practice or when all competitors are ready.
  - A minimum of 250mL of coffee must be served in the provided cup.
  - The round ends once the server has been fully poured into the cup.
  - Staff will immediately confirm the volume.
  - Judging begins after all competitors finish or once 6 minutes pass.
  - Exceeding 6 minutes will result in disqualification.
- Evaluation Time: 5 minutes
  - Blind tasting by 3 judges who must not observe brewing.
  - Each judge is given 6 colored balls to rank their top 3 cups:
    - 3 balls for 1st place
    - 2 balls for 2nd place

- 1 ball for 3rd place
  - In the event of a tie, the competitor with more higher-ranked placements wins.
- *Example:*
  - Competitor A: 6 points (1st, 1st)
  - Competitor B: 6 points (2nd, 2nd, 2nd) → **Competitor A wins**
- If still tied, the head judge's 1st place vote determines the winner.
- Clean-up Time: 5 minutes
  - Staff will assist the cleanup.
  - Participants must remove all personal items.

### **[Final Round]**

Rules are the same as the preliminary round.

### **[Coaching]**

Coaching or assistance is not allowed from adjustment time through to the end of the competition.

## 4. Coffee Beans

- All competitors must use the beans provided by the competition organizers.
- 150g will be distributed prior to the practice time for both the preliminary and final rounds.
- The beans must cover both practice and competition brews.
- The same origin beans will be used for both rounds.

## 5. Eligibility & Schedule

Participants must be available for the following schedule:

- Sept 24 (SCAJ Day 1) — 10:00~ V60 Brewers Cup Japan Competition
- Sept 25 (SCAJ Day 2) — Full day: Factory Tour at HARIO Koga Factory in Ibaraki  
(*optional*)\*

- Sept 26 (SCAJ Day 3) — 10:00~ V60 Brewers Cup World Competition\*
- Sept 27 (SCAJ Day 4) — 12:30–14:30 Brewing Demonstration at HARIO Booth\*

*\*Only the Japan competition winner will join the events from Sept 25 to Sept 27.*

For the brewing demonstration on Day 4, competitors may bring their own beans. If not, HARIO will provide them.

## 6. Application Details

- How to Apply: Via the designated Google Form below  
<https://docs.google.com/forms/d/116vpolywGjO6k6tZbRkF68-nf5vaakLddTzD9BQoCv0/edit>
- Application Period:  
 July 1, 2025 (Tue) 10:00 – July 25, 2025 (Fri) 17:00 (Japan Standard Time, GMT+9)
- If oversubscribed, a lottery will be held on:  
 July 30, 2025 (Wed), 18:00 (Japan Standard Time, GMT+9) via HARIO's official Instagram Live
- Participation Fee: ¥10,000
  - Transfer fees must be paid by the applicant
  - Payment deadline will be shared with selected participants
  - Failure to pay by the deadline will result in cancellation
  - No refunds after payment confirmation
- Dripper Declaration:  
 Selected competitors must confirm and apply their dripper choice for the preliminary round.
- Travel: Participants must cover their own transport expenses
  - SCAJ admission passes will be provided by HARIO

## 7. Prizes & Awards

- 1st Place: ¥30,000 + Bonus Gift
- 2nd Place: ¥20,000 + Bonus Gift
- 3rd Place: ¥10,000 + Bonus Gift

- 4th–5th Place: Bonus Gift

*In the event of disputes, discrepancies, or unforeseen circumstances, all final decisions will be made at the discretion of HARIO.*