

ORIGAMI Cup Belgium 2026

Rules & Regulations

Saturday, 7 November 2026

11:00

Brussels Coffee Show, Gare Maritime Brussels

Purpose

The ORIGAMI Brewers Cup Belgium 2026 celebrates manual filter brewing, ORIGAMI brewing culture, and the joy of sharing coffee.

The competition is run in a spirit of fairness, respect, and community. By participating, competitors agree to follow these rules and accept the judges' and organiser's decisions as final.

"The most important thing is to enjoy the coffee."

Competitor Eligibility and Representation

To compete in the ORIGAMI Cup Belgium 2026, a competitor must meet at least one of the following requirements:

1. Hold a valid Belgian passport; or
2. Provide documentation substantiating at least 24 months of residency preceding the competition on 7 November 2026.

In addition:

- A competitor may represent only one country or national ORIGAMI Cup during the same competition year.
- A competitor holding multiple passports or nationalities must select one country to represent. To enter the Belgian competition, they must select Belgium.
- Anyone unable to demonstrate that they meet the eligibility requirements will not be eligible to compete.

Registration

The participation fee is **€35** per competitor.

Competition Format

The competition follows a **36 → 12 → 3 → Champion** knockout structure.

- **Round 1:** 36 competitors are divided into 12 heats of 3 competitors. One winner from each heat advances.
- **Semi-Final:** 12 competitors are divided into 3 heats of 4 competitors. One winner from each heat advances.
- **Final:** 3 finalists brew simultaneously. The judges select the Champion by blind tasting.

Heat order will be decided by the organiser. Competitors must be ready for at least one heat before their own heat.

Competition Time

Each heat follows the same basic flow:

- **Preparation time:** 7 minutes
- **Brewing time:** 5 minutes
- **Judging:** immediate blind tasting after submission

During preparation time, competitors may arrange equipment, rinse filters, preheat brewers, grind coffee, and prepare water.

Test brewing is not allowed during preparation time.

During brewing time, competitors must complete their brew and submit the coffee within 5 minutes.

The competition follows a **flow-based schedule**. The next heat starts as soon as the judges' decision has been announced and the stage is reset. Timing is approximate, around 12–15 minutes per heat. Competitors must be ready at least one heat before their own.

After pouring their brew into the designated vessel, competitors should immediately clear and wipe their station while judges taste. This helps the stage crew reset quickly for the next heat.

Coffee & Serving

Competition Coffee: Colombian green coffee sponsored by Velvet Coffee.

Official Competition Roaster: Benjamin from BOO Modern Coffee, 2026 World Roasting Champion.

Each competitor will receive one bag of roasted coffee on the day of the event; this coffee must be used for all rounds. Only the official competition coffee may be used for the submitted brew.

Competitors must submit **one cup** per round.

- Minimum serving volume: **150 ml**.
- Minimum serving temperature: **above 50°C**.

If judges or organisers suspect that a coffee has been served too cold, the Head Judge or organiser may measure the temperature.

Coffee must be submitted in the designated cup, bowl, or serving vessel for that round. Coffee submitted late, below the required volume, or in the wrong vessel may be disqualified.

Water

Official Water Partner: BRITA

To keep the competition accessible and fair, competitors may only use the official water provided by BRITA.

Water may contain only:

- Water
- Minerals

Flavourings, acids, sweeteners, coffee extract, or other additives are not allowed.

Equipment

Mandatory equipment

Competitors must use an official **ORIGAMI** dripper and paper filters. Non-ORIGAMI drippers or paper filters are **NOT** allowed for the official competition brew.

Provided equipment

Each station is equipped with:

- ORIGAMI servers
- ORIGAMI cupping bowls (for Round 1)
- ORIGAMI tasting vessels (for Semi-Finals and Finals; please see the **Tasting Vessels** section below)
- 1Zpresso K-Ultra grinder
- Acaia Scales

Competitors may bring their own grinder, kettle, scale, and brewing water if preferred.

Allowed accessories

Drip Assist and similar flow-aiding devices such as Melodrip are permitted. LilyDrip, Hario Switch, and other devices that **significantly alter the percolation method** are **prohibited**.

The organiser will confirm the final list of provided equipment before the event.

Tasting Vessels

Each round may use a different ORIGAMI serving or tasting vessel.

- **Round 1:** ORIGAMI cupping bowl and ORIGAMI ceramic cupping spoon
- **Semi-Final:** ORIGAMI Pinot Flavor Cup S (Pink)
- **Final:** ORIGAMI tasting vessel or cup of the finalist's own choice

Semi-final Round Vessel

For the semi-final round, competitors will use the **Origami Pinot Flavour Cup S (Pink)**.

The Origami Pinot Flavor Cup S (Pink) **will be provided** by the organisers. Competitors may purchase one in advance if they wish to practise with it, but they are **NOT** required to purchase or bring their own Pinot Flavor Cup S for the Semi-Final round.

Final Round Vessel

For the final round, finalists **MAY** bring one ORIGAMI tasting vessel / cup of their choice, or choose from the official selection provided by the organisers.

The final round will use a shared physical vessel format. Judges will evaluate the coffee sequentially using the chosen ORIGAMI cup / vessel.

Competitors must prepare and retain enough coffee in the server for all judges to taste fairly. The organisers and judges may decide the serving, rinsing, wiping, refilling, and hygiene procedure on the day.

The chosen vessel should support the competitor's intended sensory expression of the coffee. The cup choice will be considered part of the final presentation and overall ORIGAMI experience.

The official organiser-provided final round cup selection includes:

- **Origami Sensory Flavour Cup (Pink)**
- **Origami Harmony Cup (Pink)**

Finalists may bring their own Origami cup if they wish, but organiser-provided options will also be available.

Judging

All judging is blind.

- Judges must not know which competitor brewed which coffee.
- Cups will be presented anonymously.
- Competitors must not reveal or signal which cup is theirs.
- Judges evaluate according to the competition criteria.
- The winner advances to the next round.

The standard judging panel consists of **three judges**.

Judges will taste the coffees first. If needed, they may have a short discussion or calibration. The MC or Head Judge will then count down “**3, 2, 1**”, and the judges will vote together.

The competitor with the majority vote advances.

If there is no clear majority, the **Head Judge** may taste again and make the final decision. The Head Judge may also make practical decisions on judging procedure where needed on the day.

There are no score sheets. Judges evaluate based on the following criteria:

- Clarity
- Sweetness
- Balance
- Aroma
- Aftertaste
- Tactile experience
- Overall expression

Disqualification

A competitor may be disqualified for:

- Using non-approved coffee, dripper, filter, or equipment
- Adding flavourings or non-mineral additives
- Submitting less than 150 ml
- Submitting coffee below 50°C
- Submitting coffee after the time limit
- Submitting coffee in the wrong vessel
- Test brewing during preparation time
- Revealing cup ownership to judges
- Ignoring organiser instructions
- Unsafe or unsportsmanlike behaviour

The organiser has final discretion in all cases.

Organizer Discretion

The organiser may clarify, interpret, or amend these rules if necessary.

Any unforeseen issues will be resolved by the organiser. The organiser's decision is final.

Let's brew, share, and enjoy coffee together.