

Barista Masters 2026

Official rules · Sunday 8 November 2026 · 11:00 – 16:00 · Gare Maritime, Brussels

2

baristas per team

18 min

on stage

11

drinks to serve

215

maximum points

Participation

- Teams of two baristas.
- Free registration via the online form.
- Mandatory briefing on Sunday 8 November at 10:00. The competition runs from 11:00 to 16:00, and each team's performance time is announced at the briefing.

Equipment

Provided by our sponsors, on each station:

- Dalla Corte 2-group espresso machine (Zero / DC ICON)
- 2 Mahlkönig E65S GbW grinders
- Perfect Moose milk frother
- PUQ press M3 automatic tamper
- MHW-3BOMBER 3.0 scale
- MHW-3BOMBER YU Impact manual tamper
- MHW-3BOMBER Cyclone needle distributor
- MHW-3BOMBER YU Infinite distributor
- MHW-3BOMBER Ultimate milk pitchers
- On-counter pitcher rinser
- Knock box

The 2 grinders allow teams to use two different coffees, for example one for the espresso and one for the milk drink or the signature drink.

Products provided:

- Alpro milk: Oat, Almond and This Is Not M*lk
- Monin syrups: Matcha, Ube, Ruby Chocolate, Salted Caramel and Vanilla
- Brita filtered water

Each team brings its own coffee (one or two different coffees). Teams may also bring small accessories, such as cloths. Any equipment needed for the menu recipes must be brought by the team (see "The team menu").

Judges

- **3 official judges** from the specialty coffee industry evaluate the 9 drinks served to them, the menu and the team, according to the criteria below.
- **2 surprise judges**, drawn at random from the audience, place their orders during the team's performance. They evaluate the welcome, the order-taking and the quality of their drink.

Time

Each duo has **18 minutes** on stage to prepare **11 drinks**.

Before the clock starts, each team has **15 minutes of set-up and dial-in time**: setting up the station, purging the grinders and dialling in with its coffee(s). This time is not scored.

At the end of service, a judge checks that the station is clean and tidy (see the team scoring).

The 4 rounds

3 drinks

1. Espresso

The duo serves one espresso to each of the 3 official judges. Each espresso contains a single shot of the team's own coffee, in any volume. The duo describes its aromas and texture.

3 drinks

2. Milk drink with Alpro milk

The duo serves one milk drink to each of the 3 official judges. The duo is free to choose the type of drink: flat white, cappuccino, latte, cortado... It contains one shot of espresso and any amount of textured Alpro milk, to choose from Oat, Almond or This Is Not M*lk. The duo describes the drink and its flavours.

3 drinks

3. Signature drink

The duo serves one signature drink to each of the 3 official judges. It is a creation imagined by the barista duo, reflecting its personality or that of its coffee shop. Espresso is not mandatory in this drink. Any specific ingredients must be brought by the team.

2 drinks

4. Surprise judges' drinks

The 2 surprise judges, drawn at random from the audience, each order one drink from the team's menu during its performance, just like in a coffee shop.

The duo welcomes the surprise judges, takes their orders and prepares their drinks, while serving the 9 drinks for the official judges.

The team menu

Each team creates and prints its own menu, like a coffee shop menu. It lists **5 drinks**: the 3 drinks served to the official judges and 2 additional drinks. The design is free and may reflect the coffee shop where the baristas work.

The 3 competition drinks

- **Espresso**: the coffee used and the announced flavour notes.
- **Milk drink**: its name and a short description.
- **Signature drink**: its name, main ingredients and a short description.

2 additional drinks

- **2 recipes of your choice**, each with a name and a short description.
- Surprise judges may order any drink on the menu.
- Ingredients and equipment specific to these recipes (for example an AeroPress) must be brought by the team.

- **Copies**: 5 printed menus, one per judge (3 official and 2 surprise). A5 format recommended.
- **Presentation**: the duo hands the menu to the official judges at the start of the performance, and to the surprise judges when they arrive.
- **Scoring**: the menu is scored out of 10 points by the official judges.

Scoring

Each official judge scores the drink they receive. The "Menu" and "Team" categories receive a single score, agreed jointly by the 3 official judges.

Espresso • 15 pts per drink

- **Crema (5)**: colour, thickness and persistence.
- **Aromas (5)**: match with the description announced by the duo.
- **Texture and balance (5)**: mouthfeel and balance.

Milk drink · 15 pts per drink

- **Milk texture (5):** fine, glossy foam with no large bubbles.
- **Flavour and balance (5):** balance between coffee and milk, match with the description.
- **Appearance (5):** presentation and any latte art.

Signature drink · 20 pts per drink

- **Concept and presentation (5):** the story of the drink and how the duo presents it to the judges.
- **Creativity (5):** originality of the drink and its concept.
- **Flavour (5):** overall taste and balance.
- **Appearance (5):** visual presentation.

Surprise judges · 10 pts per judge

- **Welcome and order-taking (5):** quality of the welcome, listening and advice.
- **Drink quality (5):** taste and presentation of the drink ordered.

Menu · 10 pts

- **Originality (5):** concept, drink names, menu identity.
- **Creativity (5):** design, choice of recipes and consistency with the drinks served.

Team · 35 pts

- **Service and experience (10):** the judges' overall experience, welcome and drink explanations.
- **Atmosphere (5):** music, staging and the duo's energy.
- **Dress style (5):** the duo's outfits and consistency with its concept.
- **Calm and control (5):** composure under time pressure.
- **Teamwork (5):** organisation and how well the duo works together.
- **Station cleanliness (5):** at the end of service, a judge checks that the station is clean and tidy, ready for the next team.

Total

Category	Calculation	Points
Espresso	3×15	45
Milk drink	3×15	45
Signature drink	3×20	60
Surprise judges	2×10	20
Menu	$5 + 5$	10
Team	$10 + 5 + 5 + 5 + 5 + 5$	35
Total		215

Penalties

- 5 points deducted for each minute or part of a minute beyond 18 minutes.
- Teams exceeding the time limit by more than 3 minutes are disqualified.

Tie-break

In the event of a tie, the team with the highest espresso score wins.

Image rights

By registering, participants agree to be photographed and filmed during the event, and to the use of these images in its communication.

With the support of



Registration: forms.gle/2awVedw7N65qnENV6 · Contact: hello@brusselscoffee.show