

Matcha Latte Art Battle 2026

Official rules · Friday 6 November 2026 · 10:00 – 13:00 · Gare Maritime, Brussels

6 Nov

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10:00 – 13:00

competition

1 vs 1

battles

3

judges

The Matcha Latte Art Battle by Estea is a competition created to highlight the possibilities of matcha latte in a fast coffee-environment. It is highlighting free pouring skills, while not forgetting the quality and taste of the total experience. The Matcha whisking skills of the barista play a crucial part to achieve a well-balanced taste of Matcha Latte.

Battle

During the Battle two competitors will compete at the same time.

The competitors have a maximum of 4 minutes in which to (weigh, sieve and) whisk the matcha, steam the Alpro milk, create their best Matcha Latte Art and present their drink to the judges.

Competitors can start when the MC gives the start sign and time ends as soon as both drinks are in front of the judges.

As soon as the assessment of all judges is finished the MC will ask the judges to point to their favourite drink on the count of three. The competitor who created the drink with most votes moves on to the next round.

Judges

The Matcha Latte Art Battle by Estea will be judged by a panel of 3 judges. One specialist on Matcha, one specialist on Alpro milk and one specialist on Latte Art.

All judges will quickly assess the Latte Art and then assess the taste of the two drinks from different spots on the cup.

Use of matcha and Alpro milk

Only the Matcha and the Alpro milk from our sponsors are allowed in the battle.

The matcha is a high-quality ceremonial grade matcha, provided by **Kaori**.

The milk is provided by **Alpro**. Available: **Alpro Oat**, **Alpro Almond**, **Alpro Coconut** and **Alpro This Is Not M*lk**, to be chosen by the competitor.

Use of equipment/tools/cups

The equipment provided is a **Dalla Corte** coffee machine and a **Perfect Moose** milk frother. Competitors must use this equipment for steaming the Alpro milk. It is also mandatory to use the sponsored cups for presenting the Matcha Latte.

Although it is recommended to bring your own, the matcha tools provided for the competitors are:

- Matcha bowl (chawan)
- Bamboo whisk (chasen)
- Bamboo spoon (chashaku)
- Matcha sieve

Competitors are not allowed to place anything on the judges table beside what they need to prepare the drinks.

MHW-3BOMBER Ultimate Milk Pitcher 5.0 milk pitchers and a **MHW-3BOMBER Cube Coffee Scale** are also provided. Competitors may bring their own pitchers and scale.

Practical information

- **Date:** Friday 6 November 2026
- **Time:** 10:00 – 13:00
- **Venue:** Brussels Coffee Show, Gare Maritime, Brussels
- **Registration:** [online registration form](#)
- **Contact:** hello@brusselscoffee.show