



SLOVAK ROASTING MASTERS BRATISLAVA 2026

Competition statute and official rules

A competition for professional coffee roasters

DATES	VENUE	CAPACITY	ENTRY FEE
6–8 NOV 2026	TRŽNICA BRATISLAVA	12–25 ROASTERS	EUR 120 EXCL. VAT

DATE AND VENUE

6–8 November 2026, Tržnica, Trnavské mýto, 831 04 Bratislava, during the Coffee Tea Chocolate Festival.

PRIZES FOR THE WINNERS OF SRM BA 2026

The prizes are provided by our partners. The winner of Slovak Roasting Masters receives a **Bullet R2** coffee roaster from **Aillio**. The second prize is a **green coffee voucher worth EUR 500** at **BERO Polska**. Third place receives a **special prize** from **CM Sale**, Aillio's sales partner for Central Europe — to be announced.

REGISTRATION AND ENTRY FEE

Competitors of any age may register. Entry is conditional on working in a coffee roastery or on demonstrable practical coffee roasting experience of at least one year.

- The maximum number of competitors is **25**, the minimum is **12**.
- Registration closes on **30 September 2026**.
- The entry fee is **EUR 120 excl. VAT**.

COMPETITION ORGANISER

Marko production s.r.o.

Jakabova 57, 821 04 Bratislava, Slovakia

The organiser reserves the right to change the venue and the dates of the competition, as well as to make any necessary adjustments to the competition rules.

OFFICIAL RULES OF SLOVAK ROASTING MASTERS BRATISLAVA 2026

1 SPIRIT OF THE COMPETITION

Slovak Roasting Masters Bratislava 2026 fosters an open and professional environment in which — alongside Aillio technology — roasters develop their analytical skills, new approaches to working with green coffee, the craft of building roast profiles, and the community of professional roasters in Central Europe.

The aim of the competition is to give roasters the space to demonstrate and compare their knowledge, experience and know-how with other professionals at an international level.

2 OBJECTIVES OF THE COMPETITION

- To assess the technical and sensory skills of roasters and to develop them through the modern technology of Aillio.
- To create an open and transparent environment for learning and sharing experience among professionals.
- To recognise and reward outstanding skill in analysing green coffee and in building a roast profile for an unknown competition coffee.
- To test the competitor's ability to correctly analyse the properties of green coffee, to plan the roast and then to execute that plan as precisely as possible.

3 SELECTION AND CONFIRMATION OF COMPETITORS

A minimum of 12 and a maximum of 25 competitors take part in the competition.

To confirm entry, the entry fee must be paid no later than **14 days before the start of the competition**. If the fee is not paid within this period, the place may be released and offered to the next competitor on the reserve list.

By making the payment, the competitor confirms their agreement with the terms and rules set out in this statute.

4 COMPETITION FORMAT

4.1 Phase 1: Introduction and training

On the day before the competition, Friday 6 November 2026, time is reserved for competitors to familiarise themselves with the **Aillio Bullet R2** roaster and the **RoasTime** software interface, which is used throughout the competition to monitor and record the course of each roast.

During the training, competitors are provided with a training coffee that is not identical to the competition coffee.

The RoasTime user account must be exclusively the account assigned by the organiser.

The training is mandatory for all competitors.

4.2 Phase 2: Green coffee analysis and Roast Plan

The competition coffee is selected by the green coffee partner and is the same for all competitors.

Before the competition, competitors are given the available information about the coffee, in particular the country of origin, variety, altitude and processing method.

Before roasting, each competitor has **30 minutes to analyse the green competition coffee and to prepare their own Roast Plan**. The Roast Plan must be submitted before the competition time starts.

The Roast Plan contains in particular the planned technical roasting parameters, the planned weight loss, the planned roast colour level and the expected sensory characteristics of the resulting coffee.

Without a submitted Roast Plan, the competitor is not admitted to the competition roasting itself.

The detailed rules and the scoring of the individual parts of the Roast Plan and of the competition are set out in the official **scoresheet**, which competitors have available in advance to view and download.

4.3 Phase 3: Competition roasting

Each competitor has **70 minutes** for the competition roasting itself; this time also includes cleaning the roasting area and handing over the competition sample.

Within this time limit, a competitor may carry out a maximum of **three separate roast cycles**. Every roast cycle must be recorded in the Roast Plan.

After finishing the roast cycles, but before the competition time expires, the competitor marks one of their roast cycles as the **Final Production Roast**. The final competition sample must come exclusively from that roast cycle. Blending coffee from several roast cycles is not permitted.

A minimum of **500 g of the final competition sample** is then handed over for judging and used for evaluation by the jury.

The judging covers the accuracy with which the competitor executes their own declared Roast Plan, their ability to describe the sensory properties of the coffee in advance, and how closely those descriptions match the assessment of the expert jury.

During the competition, competitors must not use pre-prepared or previously saved roast profiles to drive the competition roast. The roast must follow the data and decisions stated in their own Roast Plan submitted in advance.

Exceeding the set time limit without properly handing over the required amount of the competition sample leads to automatic disqualification.

4.4 Phase 4: Final cupping evaluation

The final evaluation of the competition samples takes the form of a blind cupping.

The jury consists of three sensory judges. Each sensory judge evaluates the competition sample individually and independently of the other judges.

Every competition sample is presented in **two identical cupping bowls**. The samples are labelled with unique codes that keep competitors anonymous during the evaluation. During the evaluation, the identity of the competitors is known only to the organiser or to the person responsible for keeping the record of codes.

The competitor's final sensory score is the sum of the points awarded by the three sensory judges.

5 JUDGING AND SCORING

The competitor's total score consists of:

- the **sensory evaluation by three judges**, where each judge may award a maximum of **117 points**,
- the **technical evaluation**, in which a maximum of **36 points** can be obtained.

SENSORY EVALUATION

117 x 3 = 351 pts

TECHNICAL EVALUATION

36 pts

MAXIMUM TOTAL SCORE

387 points

The exact way points are awarded, the individual judging criteria and any deductions are set out in the official scoresheet, which forms part of the competition rules and is made available to competitors in advance.

The sensory evaluation focuses on the competitor's ability to maximise the potential of the competition green coffee, so that correct roasting brings out its characteristic qualities and results in a balanced cup of high sensory quality.

The evaluation also takes into account roasting defects, in particular:

- baked,
- underdeveloped,
- overdeveloped,
- scorched.

The evaluation is based on the principles of coffee sensory evaluation and on the **SCA Coffee Value Assessment (CVA)** model.

The technical evaluation takes into account in particular the accuracy with which the declared Roast Plan was executed, together with the other technical parameters set out in the official scoresheet.

6 CUPPING PROTOCOL

The competition samples are evaluated anonymously in two identical cupping bowls.

- Each bowl uses **11 g of coffee per 190–195 ml of water**.
- The water temperature is **96–98 °C**.
- The samples are presented to the jury anonymously under unique codes.
- Judges evaluate every sample individually and independently of the other judges.

7 TECHNICAL RULES

- During the competition, competitors use the **Aillio Bullet R2** roaster and the **RoasTime** software provided by the organiser.
- Competitors must use the user account assigned by the organiser.
- Pre-prepared or previously saved roast profiles intended to drive the competition roast may not be used.

- Competitors must roast on the basis of the Roast Plan they submitted in advance and must make their decisions during the roast on their own.
- The organiser is entitled to inspect the roast recording and the technical data captured in RoasTime.

8 DISQUALIFICATION

A competitor may be disqualified in particular for:

- exceeding the set time limit without properly handing over the required competition sample,
- using a coffee or other material that is not permitted,
- using pre-prepared or previously saved roast profiles to drive the competition roast,
- allowing another person to intervene in the competition roasting,
- handling the final competition sample contrary to the rules,
- failing to deliver the required minimum of 500 g of the final competition sample,
- intentionally damaging the competition equipment,
- seriously breaching the rules or the instructions of the organiser,
- unsporting or inappropriate behaviour that may disrupt the course or the fairness of the competition.

Disqualification is decided by the competition organiser.

9 TECHNICAL FAILURE

In the event of a technical failure of the equipment that is not caused by the competitor's actions or error, the organiser may decide to pause the competition time and allow the competitor to continue, or to repeat the whole roast.

The way a technical failure is resolved is decided by the organiser, with regard to keeping the conditions equal for all competitors.

If a technical failure objectively prevents a competitor from completing their competition roast, the organiser arranges an alternative solution according to the possibilities and circumstances of the particular case.

10 CUPPING AND JURY

The jury for the final evaluation is selected by the competition organiser.

The final evaluation is carried out by three sensory judges, each of whom evaluates the samples individually. During the evaluation, the judges do not know the identity of the competitors and work with anonymous sample codes.

The final ranking of competitors is determined by the total number of points obtained.

11 DETERMINING THE WINNER AND TIEBREAKER

The winner of the competition is the competitor with the highest total number of points. The total score is the sum of the sensory score from the three judges and the technical score. The maximum possible score is **387 points**.

If the total scores are equal, the following criteria decide, in this order:

1. the higher score from the technical evaluation,
2. the higher combined sensory score from the three sensory judges,
3. the higher combined **Overall** score from the three sensory judges.

Should the tie persist even after all of these criteria have been applied, the final ranking is decided by the head judge appointed by the organiser, on the basis of a repeated comparison of the samples concerned.

12 WITHDRAWAL AND REFUND OF THE ENTRY FEE

If a registered competitor is unable to take part, they must notify the organiser no later than **3 days before the start of the competition**. If withdrawal is announced within this period, the entry fee is refunded in full.

If a competitor announces their absence less than 3 days before the start of the competition or does not attend without prior notice, the entry fee is not refunded.

13 KEY DATES

DAY 1 Friday 6 Nov 2026	Introduction to Aillio technology, joint training, hands-on work with the Aillio Bullet R2 and practice roasts on the training coffee.
DAY 2 Saturday 7 Nov 2026	Competition roasting. Competitors must arrive at least 20 minutes before their allotted time, submit the Roast Plan, complete the analysis of the competition coffee and then carry out the competition roast.
DAY 3 Sunday 8 Nov 2026	Final blind cupping evaluation by the expert jury and the announcement of results.

14 FINAL PROVISIONS

By taking part in the competition, competitors confirm that they have read these rules and agree to follow them.

The organiser reserves the right to make any necessary organisational changes that do not affect the principle and the fairness of the competition.

All decisions of the organiser regarding organisational and technical matters of the competition are binding.

Slovak Roasting Masters Bratislava 2026 · Organiser: Marko production s.r.o., Jakabova 57, 821 04 Bratislava, Slovakia · info@slovakroastingmasters.sk · slovakroastingmasters.sk

This is a translation of the Slovak original; in case of any discrepancy, the Slovak wording prevails.