





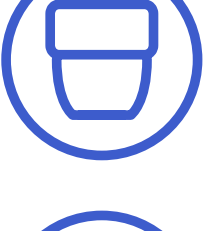















FRIDAY 5th Professional day

- 08:30h — Entrance, credentials and breakfast
 -  09:30h — Welcome Cupping
 -  11:00h — Calibration with SCAA form by Nordic Approach
 -  11:00h — Optimization of profile extraction through water flow and temperature by Dalla Corte
 -  12:00h — Cupping by Mare Terra
 -  12:00h — Talk about coffee of Burundi by 32cup
 -  12:00h — Hospitality in coffee bars by Joke De Coninck from Caffènation & Victoria Arduino
 -  13:00h — Cupping by Nordic Approach
 -  13:00h — Marketing strategy and communication on 3rd wave coffee shops by Ingri M. Johnsen from Kaffikaze
 -  13:00h — Pressure profiling by La Marzocco
- 14:00h — Lunch and coffee break**
-  15:30h — Water conductivity and its effect on extractions. Past, present and future on water filtration technology by BWT
 -  15:30h — Roast consistency by Mans & 32cup
 -  16:30h — Differences on grinding with different kinds of burrs and its effect on the % of extraction by Mahlkönig
 -  16:30h — Brewing with Gordon Howell and Kim Ossenblok
 -  16:30h — Cupping by 32cup
 -  17:30h — Talk by Nordic Approach
 -  17:30h — Brewing with Joke De Coninck from Caffènation
 -  17:30h — Roast profiling on a Sample Roaster by Mare Terra & Giesen
 -  18:30h — Latte Art Throwdown by Oatly, Slayer & Compak
- 22:00h — Networking dinner at Frankie Gallo Cha Cha Cha (pro pass + dinner)

SATURDAY 6th Main festival

-  11:00h — Home Barista by La Marzocco (I)
-  11:00h — Cupping by Falcon Special - Africa and Central America cupping
-  11:30h — Home Brew by Joke De Coninck from Caffènation (I)
-  11:30h — El Salvador, Etiopía and Colombia. Talk by Rodolfo Ruffatti
-  12:00h — Home Barista by La Marzocco (II)
-  12:30h — Home Brew by Joke De Coninck from Caffènation (II)
-  13:00h — Cata&Charla: Vino natural by Joan Ramón Escoda de Escoda-Sanahuja y Laureano Serres de Mendall
Talk&Tast: Natural wine by Joan Ramón Escoda from Escoda-Sanahuja and Laureano Serres from Mendall
-  15:30h — Cupping by Ingri M. Johnsen from Kaffikaze
-  16:30h — Cata&Charla: Quesos artesanal by Xevi by Llet Crua
Talk&Tast: Craft cheese by Xavi (Llet Crua)
-  17:00h — Cupping by Rodolfo Ruffatti
-  17:00h — Home Barista by La Marzocco (III)
-  17:00h — Sustainability and Innovation at origin. Talk by Sara Mason from SHIFT Social Impact Solutions
-  17:30h — Home Brew by Ingri M. Johnsen from Kaffikaze (III)
-  18:00h — Home Barista by La Marzocco (IV)
-  18:30h — Home Brew by Ingri M. Johnsen from Kaffikaze (IV)



Espresso & Brew Bar
from 10.00 to 22.00h



CUPPING AREA



ESPRESSO POINT



TALK LOFT



WORKSHOP ROOM

Some activities have participation fees and need prior registration.

More information at: www.ibcoffeefestival.es