

The Amsterdam Coffee Festival

/ EVENT GUIDE

4 – 6 APRIL 2024

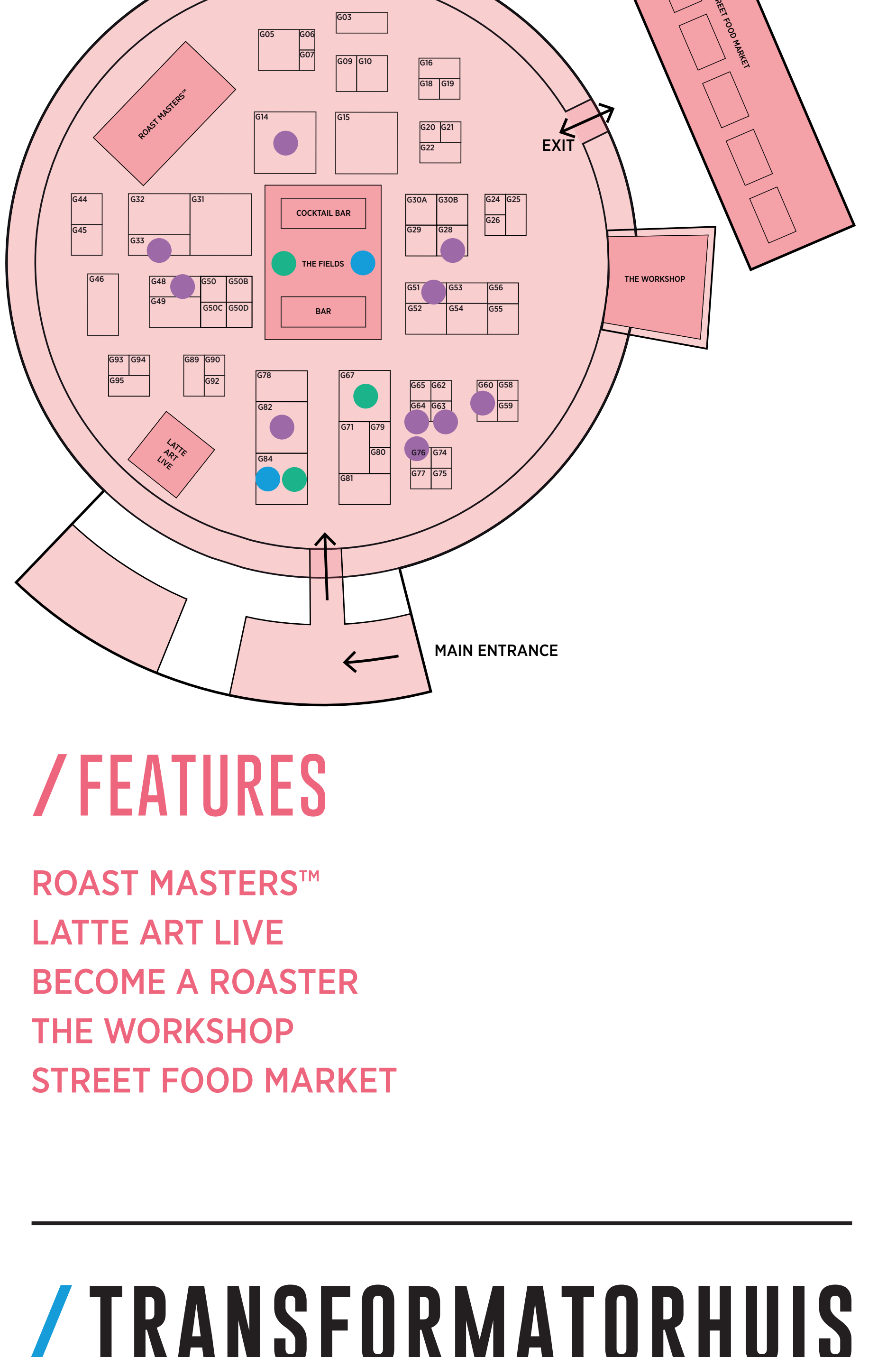


WECUP IT TOGETHER



W E S
T E R
G A S

/ GASHOUDER



/ FEATURES

- ROAST MASTERS™
- LATTE ART LIVE
- BECOME A ROASTER
- THE WORKSHOP
- STREET FOOD MARKET

/ TRANSFORMATORHUIS



/ FEATURES

- THE ROASTERS VILLAGE
- THE LOUNGE

/ THE COFFEE TRAIL

Embark on the Coffee Trail, your passport to a world of unique adventures within the festival! Explore exciting points of interest and must-see experiences, from mind-blowing booths to captivating workshops, competitions and new product launches, this roadmap is focussed on multi-sensory experiences and unforgettable human connections. Enjoy a journey filled with fun and flavour at ACF 2024.

4 Categories:

- WORKSHOP
- TASTING
- COMPETITION
- FOOD & DRINK

● WORKSHOP

ALPRO + MONIN (The Fields)

Do it Yourself!

Unleash your inner home barista together with team of Alpro and De'Longhi.

ALPRO + MONIN (The Fields)

Discover the Joy of Plant-Based Beverages

Move to The Fields in the heart of the festival for set daily workshops, courtesy of Arla and Monin.

BARISTA COLLEGE (T18)

Basics of Espresso

Learn the basics of espresso brewing, steaming milk and plant-based drinks, and everything you need to know about useful coffee tools.

DIANA'S KOFFIE WERELD (G93)

The ultimate Moccamaster recipe

Learn how to optimise your filter coffee recipe for the Moccamaster KBG select using a Guatemala and Peru single origin.

SMEG (G67)

Learn how to make real Italian espresso with SMEG & la Pavoni

Come to our stand and learn more about the real Italian espresso art, coming from a lever machine, with one of our baristas.

SANREMO (G84)

Latte Art with Dhan Tamang

Get your pour on with 6x UK Latte Art Champion Dhan Tamang.

● TASTING

ANDER CACAO (R16)

Explore Drinking Cacao

Non-stop possibility to get a taste of our selection of filter cacao, awarded as best new product 2023 by the Specialty Coffee Association.

WAKULI (T16)

Cold Brew Coffee Culture

Explore the unique, crisp flavours of a variety of cold brew based drinks. And with none other than our legendary product experts, Gabriel and Rae!

DE KOFFIESCHOOL (G51)

Experience coffee at De Koffieschool

Throughout the festival De Koffieschool has partnered with multiple green coffee suppliers to host daily cuppings. And on Friday and Saturday a Wild Gayo Luwak will be on taste at the syphon bar.

ARLA JØRD OAT BARISTA (G82)

Recreate your favourite barista drink

Discover how to turn your plant-based lattes into works of art. Arla JØRD Oat Barista delivers a dense and pliable microfoam that's ideal for your latte art creations.

BRITA (G14)

Cupping & Water sommelier

The Happy Coffee Network and Grounds Coffee will host cuppings at the Brita stand on Thursday 11h and 13h and Friday 13h. Plus learn more about water during the water sommelier tasting on Thursday 14h and Friday 11h.

SUCAFINA (T03)

Impact Cupping

Taste the Roast Masters competition plus other coffees from Sucafina's IMPACT project. Daily 11h & 14h.

FINCA LA HOLANDESA (G64)

Colombian Coffee Tasting

Love Colombian coffees? Visit the Finca La Holandesa stand for a Café de Tolima coffee tasting on Thursday 13h and Café de Eje Cafetero on Friday 11h.

EL UNION COFFEE (T32)

Birth of Origin

A guided tasting of Northern Philippine coffees presented by El Union Coffee (PHL), Indochina Coffee (UK) and KP Koffie (NLD). Thursday and Friday 14h, Saturday 12h.

HELLO GOOD SIP CHAI (G76)

Step Beyond Coffee

Dive into our original Masala Chai, Super Lattes, Matcha and functional Mushroom.

PERFECTED (G63)

Matcha Latte

Try the best matcha latte at PerfectTed.

THE CHOCOLATE SHOP (G28)

Coffee & Chocolate

Missed out on The Workshop? No stress. You can try the filter coffee & chocolate pairing at The Chocolate Shop stand. And in the afternoon, enjoy a drinking chocolate flight.

AMOC & FAR OUT DRINKS CO. (G48)

Specialty Coffee & Natural Wine

Explore the world of unique specialty coffees roasted by A Matter of Concrete paired with Portuguese natural wine from Far Out Drinks Co. And test drive the new Meticulous espresso machine.

NITRO BREW (G60)

Nitro Brew

Try a smooth ice cold espresso martini made with Nitro Brew.

FRESH BLACK (R15)

Drip Coffee

Oekraanian specialty coffee roaster Fresh Black are known for their drip coffees. Try their newest special editions at the festival.

MABÓ (R05)

Geisha Exclusive

Stop by MABÓ in The Roasters Village to try an exclusive geisha coffee from Hacienda Cañas Verdes. Friday and Saturday 11h.

CAFFÈ PEDRON (G33)

Doppio & Cannoli

Enjoy an Italian coffee from Pedron with an Italian gluten-free treat, the cannoli croccante from Sicily!

● COMPETITION

KOFFIETCAO (T06)

Guess a spice, win a prize

Guess which cover the prize is behind and win!

SINGLE ESTATE COFFEE ROASTERS (T01)

Cupping Memory

Test your taste buds in a blind cupping memory game and win amazing prizes! Daily 13h + 15h.

LA MARZOCCO (T07)

Cycle, Pour and Win

Get on the bike, cycle for 1 minute non stop, get off to pour your finest latte art in a bid to win the ultimate home barista machine: a La Marzocco Micra.

● FOOD & DRINK

ALPRO + MONIN (The Fields)

Afternoon Drinks

Join us in the afternoon for coffee cocktails, music and great vibes. Thursday 15h – 17h.

SANREMO (G84)

Cocktail Hour

Cocktails and beers, happy vibes, happy people in the presence of beautiful machines. Thursday & Friday, 15h until closing time.

/ EXHIBITORS: GASHOUDER

G48	A MATTER OF CONCRETE
G25	AQUAPHOR BENELUX BV
G82	ARLA FOODS
G29	BAKER & BAKER NETHERLANDS B.V.
G53	BARISTA-ESSENTIALS
G30B	BRAZUCA
G14	BRITA
G81	BWT WATER+MORE
G79	CADELL
G44	CHALO COMPANY
G58	COFFEE SLUT
G89	CRAFT DRINKS
G07	DE ENG BV
G51	DE KOFFIESCHOOL
G45	DEN EELDER
G93	DIANA'S KOFFIE WERELD
G21	DIFLUID
G90	ECOFFEE CUP
G50C	EUROPEAN SPECIALITY TEA ASSOCIATION
G78	FILICORI ZECCHINI
G64	FINCA LA HOLANDESA
G19	GREEN VALLEY SUPPLIERS
G77	GUATEMALAN COFFEES
G33	GUSTONL X PEDRON CAFFE
G76	HELLO GOOD SIP
G26	HOLLAND JERSEY
G46	JETDRINKS
G06	KIKUIMA
G62	KOHIRAIKU
G49	LA CIMBALI
G52	LH PACKAGING
G16	MARO X GEMI
G09	MIJN MELK
G56	NASA DEUTSCHLAND
G60	NITRO BREW
G32	OATLY
G54	ODDLYGOOD NL BV
G22	ONLY CANNOLI
G75	ORO TRADING
G95	OZDEMIR PASA COFFEE MACHINES
G50B	PERFECT MOOSE
G18	PINBOX
G80	PIP'S TEA
G65	PRANA CHAI
G31	ROEMAH INDONESIA
G74	RUDY'S KOMBUCHA
G24	RUM BABA COFFEEROASTERS
G15	SAGE APPLIANCES GMBH
G71	SANREMO NEDERLAND
G84	SANREMO NEDERLAND
G30A	SAY WHEN CHAI
G10	SEB PROFESSIONAL NEDERLAND B.V.
G05	SLAYER
G67	SMEG
G59	STANLEY
G03	TEBI
G28	THE CHOCOLATE SHOP
G94	TIGHTPAC EUROPE
G92	VEG OF LUND

/ EXHIBITORS: TRANSFORMATORHUIS

THE FIELDS	ALPRO EN MONIN
R16	ANDER CACAO
R18	ANDY ROASTERS
T18	BARISTA COLLEGE
R19	BAY COFFEE ROASTERS
R14	COPHI
R10	CREATE COFFEE ROASTERS
R03	DANVI
T32	DE SCHENKERS
T17	DOUBLESHOT
T07	ESW (LA MARZOCCO)
R15	FRESH BLACK
T29	FRIZBEE CERAMICS
R17	GIRAFFE COFFEE B.V.
R02	GROUNDLED CRAFT COFFEE
T05	HARIO EUROPE BV
R20	HAYB COFFEE
R12	KAFFEELIX
R04	KAVOHOLIK
T02	KEEN
T06	KOFFIETCACAO MAGAZINE
R13	KOLIBRI COFFEE
R05	MABÒ COFFEE ROASTERS
R11	MERON
T30	PACKIRO
R09	REPLICA
R08	SANGO AMSTERDAM
T01	SINGLE ESTATE COFFEE ROASTERS
T15	SPROUT COFFEE ROASTERS
T03	SUCAFINA N.V.
R01	SYMPLE
R06	THE GENTLEMEN BARISTAS
R07	THE MINERS COFFEE
T16	WAKULI

/ ROAST MASTERS™ SCHEDULE

THURSDAY /

DAY 1 – QUALIFIERS

10:00 – 10:15	Cross Roast
10:30 – 10:45	Kalve Coffee Roasters
11:00 – 11:15	Karma Coffee
11:30 – 11:45	Uncommon
12:30 – 12:45	HAYB Roastery
13:00 – 13:15	SEEKIND Coffee
14:15 – 14:30	Dagger Coffee
14:45 – 15:00	Wide Awake Coffee
15:30 – 15:45	KOSU Koffiebranderij
16:00 – 16:15	Badeta

FRIDAY /

DAY 2 – QUARTER FINALS

09:15	Day 1 Round Results Announced
10:00 – 11:15	QF1
11:30 – 12:45	QF2
13:00 – 14:15	QF3
14:30 – 15:45	QF4
16:00	COMEDY QUIZ with Alex and Maxine
17:00	Quarter Final Round Results Announced

SATURDAY /

DAY 3 – SEMI FINALS AND FINALS

SEMI FINALS

10:00 – 12:00	SF1
12:30 – 14:30	SF2

15:00 Round Results Announced

FINALS

15:45 – 17:15

17:45 Winner Announcement
