



# Reglement Swiss Cocktail Championship 2026

## CLASSIC MIXING : LOW-ABV

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1. SBU members with the status of Active Classic and Flair are admitted to the SCC Swiss Cocktail Championship 2026 CLASSIC MIXING LOW-ABV.

2. The recipe can be downloaded from the SCC 2026 recipe sheet in Pdf. form to

[president@barkeeper-union.ch](mailto:president@barkeeper-union.ch)

Other forms of prescription submission (e.g. e-mail without attachments, WhatsApp or Facebook Messenger unfortunately cannot be considered).

Each recipe may consist of a maximum of 7 ingredients (including dashes). The maximum amount of alcohol is 10% by volume calculation according to the ABV calculation formula  
Maximum quantity without melt water 15 cl

They are **NONE** Homemade ingredients allowed.

The conditions of the Speed Challenge (semi-finals) will be announced in the briefing.

3. Participants must contest in the official SBU Tenü 2026: SBU Bar Jacket (available in the SBU Shop) [www.barkeeper-union.ch](http://www.barkeeper-union.ch) ) or workwear with SBU tie or SBU foulard.

Mandatory components of the Tenüs 2026 are also the SBU pin and the personal name tag. Name tag, pins will be handed in free of charge at the briefing.

Punctual participation in the briefing at 10.00 a.m. is mandatory for all competitors.

The clothing, equipment, work materials or visible tattoos of the competitors on stage must not have any advertising or logos other than those of the SBU or IBA.

4. There is no possibility of representation.

5. A technical jury, a tasting jury, two office juries (back-office and open office) and a final presentation jury selected by the SBU will examine the participants.

Participants will also have the opportunity to earn three points in advance on their technical evaluation by submitting a recipe that is correct and complete in ALL points by the deadline.

The criteria: The preparation of the competitor and his work, the presentation of the drink, the taste, the aftertaste, the work precision, the appearance and the presentation speech of the competitor are expressed in scores.

6. There are SEVEN minutes available for the production of the LOW-ABV drink. The cocktail is in the preliminary round in five-fold version one drink for the cocktail table for the audience to view, four long drinks for the tasting jury. The worst result of the four jury evaluations is

deleted. The order of the candidates, as well as the selection of the jury, is determined by the lot, respectively by the SBU.

7. The Swiss Championship SCC 2026 Classic will be held in **three** rounds.  
All participants compete in the first round (Classic Mixing Qualification + Sensory Test + Knowledge Test).  
The 8 participants who have achieved the highest score from all evaluations in the first round (minus the scratch result in the tasting) will mix the SPEED CHALLENGE (semi-final), a mixed drink specified by the SBU, in three copies in the second round.  
The five participants who have scored the most points in the first and second round will advance to the third round (Super Final).

**In the Super Final, 7 cocktails are mixed, but in 7 minutes only one cocktail is decorated.**

**In the SCC 2026 of the SBU, the cocktails of the Super Final will be judged by the "Specialist Jury" in front of the stage as well as by a classic tasting jury (blind tasting in the background). The working technique will be evaluated in the same way as in the preliminary round.**

In the final of the Classic Active LOW-ABV category, each participant will present their cocktail orally to the jury and the audience in an English-language presentation speech for a MAXIMUM of one minute.

The mixological profile of the cocktail, its products used and the inspiration of the creation are explained.

The speech minute is NOT part of the seven-minute working time.

The total sum of ALL points scored in the three rounds decides the ranking 1-5.

In the event of a tie in first place, the winner must be determined in an additional round.

**Attaching any decorative and garnish elements to or in the glass before preparing the cocktail, i.e. before the time is measured on stage, is prohibited.**

8. Only edible decorations prepared on the spot are accepted. The SBU provides oranges, lemons and limes. Other fruits must be brought by the participants. The decorations can be prepared in the respective office for 15 minutes shortly before the call. The decorations must not give any conclusions about the originators of the cocktails.  
Lemon, lime, orange and grapefruit juice are permitted as fresh juices.  
The use of dairy products and sprays is permitted.

9. Any type of preparation is allowed. The method of preparation and the utensils used for it must be listed in the recipe.

The use of handwritten notes and electronic devices (cheat sheets, mobile phones, etc.) on stage is prohibited.

10. **Products used:**  
Only products from the official SBU sponsors; supporters and partners. For details see [www.barkeeper-union.ch](http://www.barkeeper-union.ch) (Categories Sponsors; supporters and partners).

Only products may be used that are **available in Switzerland** are.

If a wrong sponsor is assigned to products when sending in the recipe, they will be Corrected information from the SBU; if necessary, the brand will be exchanged for another.

incorrect information will result in a deduction in the technical grade.

If the purchase price of a product is over CHF 100, you must bring your own bottle.

**11. Glasses**

Each competitor brings his own glasses.  
Also enough for the Super Final

**12. Deadline/Corrections**

The deadline for recipes is **11 :59 p.m. on March 9, 2026**. Competitors who submit a recipe that is correct in all points and in accordance with the regulations by this time will receive 3 additional points on top of the technical grade. Prescriptions with errors are not returned, but corrected by the SBU.

**13.** The Swiss Barkeepers Union is concerned about compliance with the regulations.

Any complaints and objections must be presented directly to the head of the jury immediately on the day of the competition.

**The jury's decision is not subject to appeal.**

**14.** The recipes and their marketing rights remain with the Swiss Barkeepers Union.

January 2026, Swiss Barkeepers Union

**ABV Calculation Formula Examples:**

Wild Berry Lillet

4 cl Lillet White	x	17 Vol%	(4 x 17 = 68)
+ 10 cl Wild Berry	x	0 Vol%	+(10 x 0 = 0)
+ 2 cl melt water	x	0 Vol%	+(2 x 0 = 0)
= 16 cl			= 68
GPS calculation			68 : 16 = 4.25 Vol%

### Aperol Spritz

4 cl Aperol	x	11 Vol%	(4 x 11 = 44)
+ 6 cl Prosecco	x	12 Vol%	+(6 x 12 = 72)
+ 2 cl Soda	x	0 Vol%	+(2 x 0 = 0)
+ 2 cl melt water	x	0 Vol%	+(2 x 0 = 0)
= 14 cl			= 116
GPS calculation			116 : 14 = 8.28 Vol%

### Example Cocktail 1

2 cl vermouth	x	20 Vol%	(2 x 20 = 40)
+ 2 cl Liqueur	x	20 Vol%	+(2 x 20 = 40)
+ 2 cl acidity	x	0 Vol%	+(2 x 0 = 0)
+ 1 cl syrup	x	0 Vol%	+(1 x 0 = 0)
+ 5 cl Tonic Water	x	0 Vol%	+(5 x 0 = 0)
+ 2 cl melt water	x	0 Vol%	+(2 x 0 = 0)
=14 cl			= 80
GPS calculation			80 : 14 = 5.71 Vol%

### Example Cocktail 2

6 cl white wine	x	11 Vol%	(6 x 11 = 66)
+ 2 cl Liqueur	x	20 Vol%	+(2 x 20 = 40)
+ 2 cl acidity	x	0 Vol%	+(2 x 0 = 0)
+ 1 cl syrup	x	0 Vol%	+(1 x 0 = 0)
+ 2 cl melt water	x	0 Vol%	+(2 x 0 = 0)
=13 cl			= 104
GPS calculation			104 : 13 = 8 Vol%