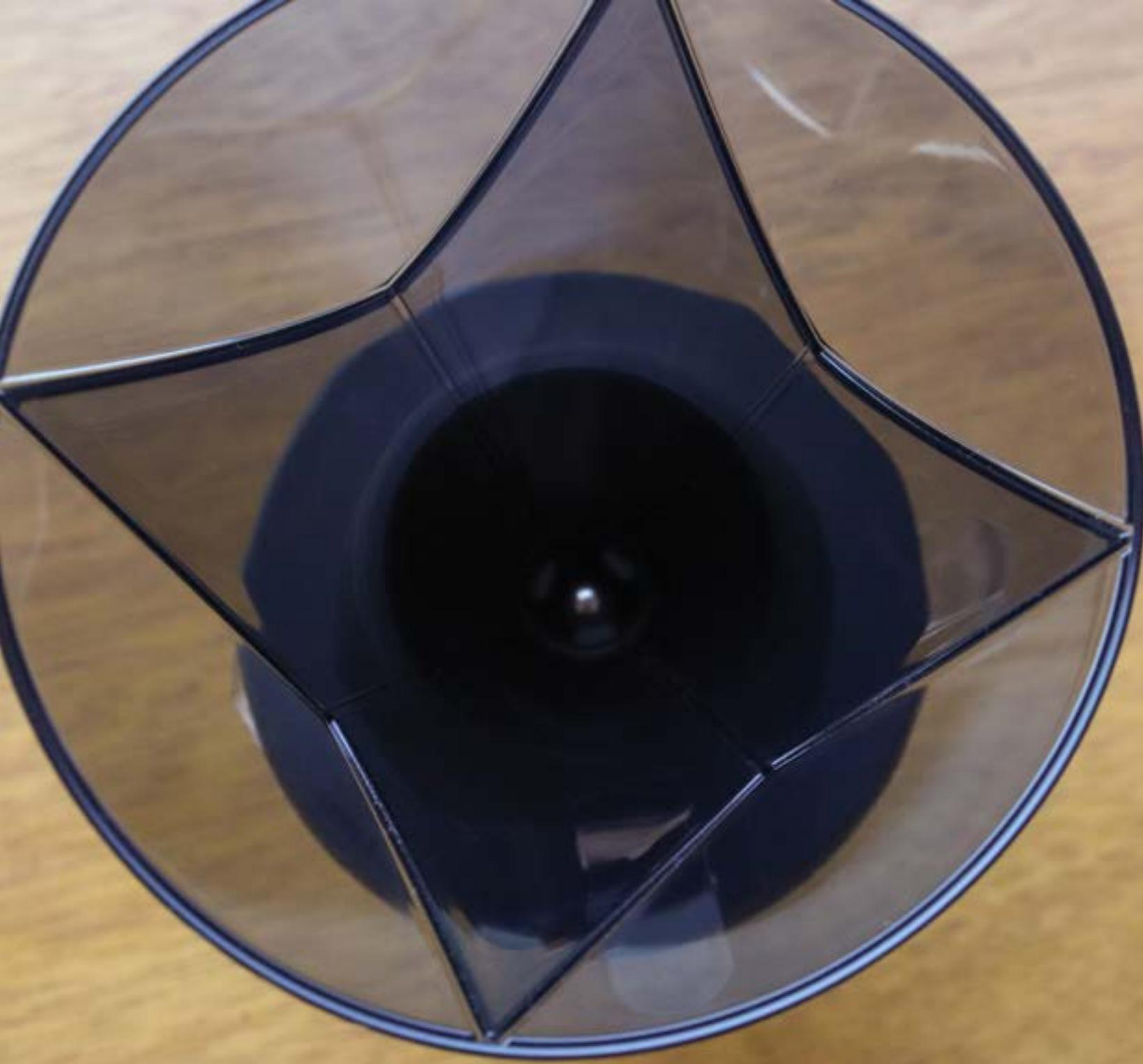


MUGEN



SWITCH



Charity Cheung

The two-time French Brewers Cup Champion, 2024 French Coffee in Good Spirits Champion and professional coffee roaster talks to HARIO about her passion for our favourite drink.

How did you join the coffee industry?

It was a beautiful accident. I began my journey as a home brewer. During COVID, we started a roastery in Champagne, France as a passion project. The project started with roasting from our friends' garage with a 2.5kg roaster, and 1.5 years later, we found ourselves with a 12kg roaster, our first coffee shop in France, and a determination to push the industry forward. Despite my background in political science and real estate, I was so drawn to the coffee industry that I wanted to learn as much as possible. In 2021 I participated in my first Brewer's Cup and this opened up a whole new world for me.

What do you like most about the MUGEN x SWITCH DRIPPER?

I love how versatile and stable it is. You can play around with different recipes; the star-shaped groove lines and flat surface lowers the chances of channelling and the switch mechanism gives you greater control and balance. You can bring out complexity while having high consistency. It is my go-to brewer.





What other HARIO items are always on your brew bar?

Their V60 Glass Servers! They're the ones that never break. And for a clumsy barista like me, that's pretty important. So rigid and elegant at the same time. I heard that they released a newer version - V60 Barista Glass Server, something to try!

What is your dream/goal as a

coffee professional?

My dream is to be able to make specialty coffee more accessible.

What is the best tip that you have for people new to specialty coffee?

Meet as many people as you can! The specialty coffee industry is a welcoming community filled with passionate people. Get to know people who have more experience than you, talk to your local barista, you'll learn so much more.

Do you have a message for HARIO?

Thank you. I am so lucky to have HARIO's support, especially during competition. HARIO isn't just about high-quality products, but also a team of kind and dedicated people. They always have my full trust. So much love for you all!

Find Charity on Instagram
@charitycheung_!

Charity's Recipe

Dripper used: MUGEN Switch

Dosage:

14g coffee (Medium grind size)
190g water (93°C/199.4°F)

Time: 3:00

Charity's comment:

This recipe is so easy and works well for most coffees; the only thing you might want to play around with is grind size. You don't need to worry so much about pouring too many times or closing and opening the switch throughout the brew.

Instructions:

- 1) With the Switch valve closed, pour 70g of water.
- 2) At 0:45 pour again, up to a total of 190g of water.
- 3) Open the Switch valve at 2:30.
- 4) Remove the dripper at 3:00.





Weihong Zhang

Weihong is the 2024 US Brewers Cup Champion, turning heads by using the MUGEN x Switch dripper to brew a decaf coffee during the competition!

Moving to the US to get a PhD in biochemistry in 2009, Weihong became fascinated with coffee and made a career switch in 2017 by opening BlendIn Coffee Club.

How did you join the coffee industry?

I initially pursued a career in science and completed my PhD in Biochemistry in 2014. While working in pharmacology research, I had a transformative experience during a coffee cupping session that a Kenya Coffee became my magic cup and led me to the specialty coffee world. That moment led me to shift gears and dive into the coffee world, eventually founding BlendIn Coffee Club in 2017.

What do you like most about the MUGEN x SWITCH DRIPPER?

What I appreciate most about the MUGEN x SWITCH DRIPPER is the level of control it provides. It allows me to switch between filter and immersion brewing method in the middle of the brew to highlight different aspects of coffee.

What other HARIO items are always on your brew bar?

The HARIO V60 is a staple on my brew bar—it's timeless and versatile.

What is your dream/goal as a coffee professional?

My goal is to keep exploring the boundaries of what coffee can be, both as a competitor and as a café owner. I also want to continue inspiring others to delve into specialty coffee, sharing the stories behind each cup and showcasing the incredible diversity of flavors that different origins offer.

What is the best tip that you have for people new to specialty coffee?

My advice for those new to specialty coffee is to trust your palate. The world of coffee is vast, with countless flavors, brewing methods, and origins to explore. While it's easy to get caught up in expert opinions or trends, the most important thing is finding what you enjoy. The coffee that tastes best to you is the right one for you, regardless of what others might say. Don't be afraid to experiment and explore, but always remember that your personal taste should guide your journey. After all, coffee is meant to be enjoyed, and the best cup is the one that brings you the most satisfaction.

Do you have a message for HAR-IO?

Thank you for continually pushing the boundaries of coffee innovation. Your tools have made it possible for professionals like me to elevate our craft, and I look forward to seeing what comes next.

Find Weihong on Instagram
@weihong_blendin!



Weihong's Competition Recipe

Dripper used: MUGEN Switch

Dosage:

15g coffee (Medium grind size)

200g water (80°C/176°F and 92°C/197.6°F, 100ppm)

Time: 3:00

Instructions:

- 1) With the Switch valve open, pour 50g of water at 80°C.
- 2) At 0:40, close the Switch vale, pour another 150g, this time at 92°C.
- 3) Open the Switch valve at 2:10.
- 4) Remove the dripper at 3:00.

Weihong's comment:

For the competition, I chose a Typica Decaf from Finca Los Nogales in Huila, Colombia. One of the unique challenges with this coffee is that, after decaf- feination, it exhibits a very fast flow rate during brewing. In traditional filter pour-over methods, this rapid flow can prevent the water from adequately capturing the coffee's sweetness, leading to a less balanced cup.

To address this, I decided to use an immersion method to increase the water contact time, allowing for better extraction of the coffee's sweetness. However, I also wanted to highlight the coffee's acidity, so I needed a brewing device that could seamlessly switch between immersion and filter methods during the brew, without any bypass, to maximize sweetness extraction.

This is where the MUGEN x SWITCH Dripper became the perfect choice. The combination of these tools provided high repeatability and consistency, which was crucial for ensuring uniformity across the three cups I brewed in the competition. This method allowed me to showcase the coffee's full flavor potential, balancing sweetness and acidity in a way that truly honored the unique characteristics of this decaf Typica.

Weihong's Everyday Recipe

Dripper used: MUGEN Switch

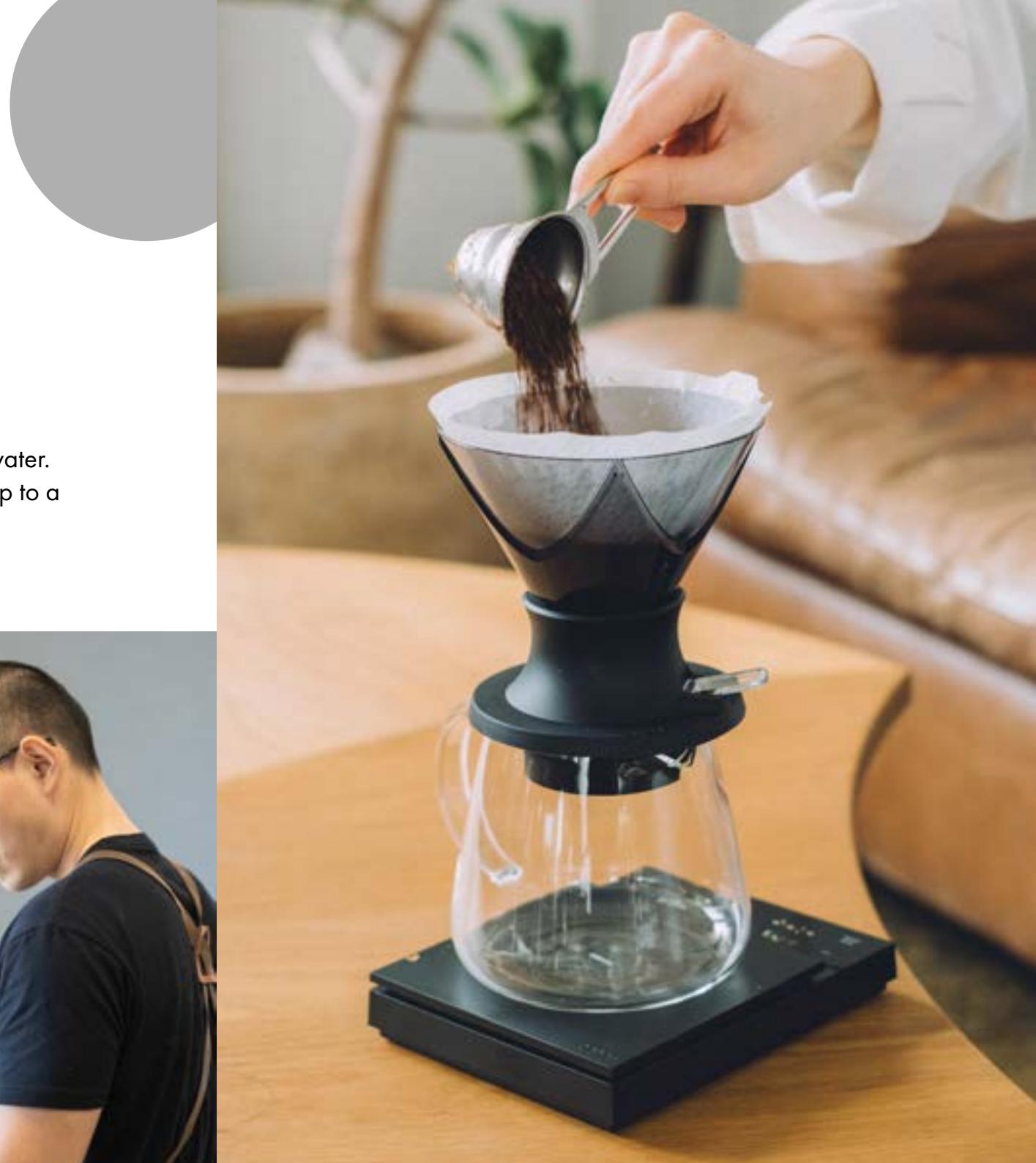
Dosage:

16g coffee (Medium grind size)
240g water (92°C/197.6°F, 100ppm)

Time: 3:40

Instructions:

- 1) With the Switch valve open, pour 50g of water.
- 2) At 0:40, close the Switch valve and pour up to a total of 240g of water.
- 3) Open the Switch valve at 2:00.
- 4) Remove the dripper at 3:40.





Kunie Inaba

Kunie made coffee history by using the MUGEN x Switch dripper to become the first female Canadian Brewers Cup Champion in 2024.

How did you join the coffee industry?

When I was working as a sales representative at an advertising agency in Tokyo, the time I spent at cafés became an important moment for me to relax and recharge. I dreamed of creating a space like that myself one day.

So, when I decided to go on a working holiday in Canada, I thought, "If I'm going to work, it should be something connected to that dream." That's when I decided to become a barista and started working at a café - that was my first step into the coffee world. I was lucky enough to get hired as part of the opening staff at a local café that was the first in Vancouver to serve Stumptown coffee from Portland.

During the pre-opening training led by Stumptown trainers, I tasted their Guatemala El Injerto coffee for the first time.

I was amazed that it wasn't bitter and could be enjoyed black! That experience drew me into the fascinating world of coffee.

What do you like most about the MUGEN x SWITCH DRIPPER?

Its lightness, versatility, and the surprise discovery of "wait, these two can be combined?!" I've used the MUGEN Switch for competitions two years in a row (2023 and 2024), so it holds a special place in my heart.

What other HARIO items are always on your brew bar?

The V60! Also the regular Switch and MUGEN drippers, HARIO paper filters, Suiren Dripper, Polaris Scale, servers (both heatproof glass and insulated ones), and the Filter-In Bottle cold brew tea bottle.

What is your dream/goal as a coffee professional?

Because coffee has become both my profession and a reason to compete in championships, I sometimes tend to take it too seriously. However, I want to continue cherishing the joy of coffee, the connections I've made through it, and the mindset of lifelong learning. My goal is to maintain a great relationship with coffee, one that I can enjoy for many years to come.

What is the best tip that you have for people new to specialty coffee?

Seems like you've caught the coffee bug, huh? (Laughs) The world of coffee is one of endless learning, but it's also a joyful journey that brings new encounters and connections that make the world feel smaller in a good way. Let's enjoy it together!

Do you have a message for HARIO?

As a Japanese person who started their coffee journey in Canada, I felt a deep sense of pride knowing that HARIO, a Japanese brand, is recognized as a standard in brewing equipment here. I look forward to seeing more innovative products from HARIO that continue to surprise and inspire the industry!

Find Kunie on Instagram
@kunie_i!



Kunie's Recipe

Dripper used: MUGEN Switch

Dosage:

13g coffee (Medium grind size)

200g water (92°C/197.6°F and 75°C/167°F)

Time: 2:30

Instructions:

- 1) With the Switch valve closed, pour 40g of water at 92°C.
- 2) Open the Switch valve at 0:40 and pour up to a total of 100g of water, with a circular motion.
- 3) Close the Switch valve at 1:20 and pour up to a total of 200g of water, this time using 75°C water.
- 4) Open the Switch valve at 2:20.
- 5) Remove the dripper at 2:30.

Kunie's comment:

For my 2024 competition, I wanted to showcase the unique combination of the MUGEN Switch; I used a three-pour recipe that involved immersion, percolation, and low-temperature immersion. After experimenting, I found that starting with high extraction efficiency and then lowering it later on made the most sense, so using immersion for the first pour was a change I introduced this year to increase the efficiency of the early-stage extraction.

One of the MUGEN's strengths is its ability to minimize channeling, and its slower drawdown allows for fine-tuning the timing of switching between percolation and immersion.



