Bourbon Room Setup Sheet

Map your mash bills and pour like a tasting bar

Transform your collection into a professional tasting experience. Use this guide to map your bottles, build stepped risers, and pour the perfect dram.



Key Setup Specs

4 inches
Step riser height for back row

2700K
LED temp under frosted glass

3 drops
Water via pipette to open proof

5-10 mins
Rest time after adding water

Perfect Lighting Placement

Keep the LED strip positioned at the front edge of the shelf facing backward to prevent glaring hot spots directly in your eyes.

Shelf Spacing Guide

Find your row: **Bottle Type**

Bottle Type	Your pick	Why
Standard Tall (12 in)	14 inches min	Clears front lip easily
Squat/Wide (9 in)	11 inches min	Prevents striking shelf above
Barrel Proof (11 in)	13 inches min	Comfortable lifting clearance

Mash-Bill Shelf Map

Find your row: **Flavor Profile**

Flavor Profile	Your pick	Why
Delicate and sweet	Wheated section	Sip neat or chilled
Standard grain recipe	Traditional section	Classic balanced tasting notes
Baking spice & pepper	High-Rye section	Compare similar flavor structures
Robust caramel & oak	Barrel-Proof section	Needs water or resting

Clear-Ice Timeline

1. **Insulate Cooler** Insulate sides and bottom of a lunch cooler to force top-down directional freezing.
2. **Monitor Freeze** Pull from freezer before the bottom layer freezes solid so impurities remain suspended.
3. **Drain Liquid** Drain the unfrozen liquid layer away to leave only pristine, perfectly clear ice.
4. **Temper Ice** Do not skip the tempering step before pouring to prevent large blocks from cracking.

Before You Build

- ○ Measure tallest intended bottle before permanently mounting fixed wall brackets.
- ○ Check your deep freezer to ensure the lunch cooler fits.
- ○ Plan cable routing through wooden supports before installing glass shelves.
- ○ Check for direct sunlight and install blackout shades if needed.

Tasting Notes & Inventory

Enjoy your beautifully illuminated collection and sip your perfect pour exactly how you prefer.