

The Blending Lab



Trial Worksheets

Plan a blend. Compare small trials. Record what you learn.

1 — Plan Your Blend

Blend name: _____

Recipe version: _____ Date: _____

Designer: _____

Set Your Target

Aroma: _____

Palate: _____

Texture: _____

Finish: _____

I want more _____

while preserving _____

and avoiding _____.

Choose Your Components

Component A — Whiskey and batch: _____

Proposed role: _____

Proof: _____ Share: _____ % Volume: _____ mL

Component B — Whiskey and batch: _____

Proposed role: _____

Proof: _____ Share: _____ % Volume: _____ mL

Component C — Whiskey and batch: _____

Proposed role: _____

Proof: _____ Share: _____ % Volume: _____ mL

Sensory evidence / sources: _____

Prediction — not yet tasted: _____

Check Your Recipe

Whiskey shares total: _____ % (must equal 100%)

Whiskey volume: _____ mL Estimated proof: _____

Water added: _____ mL Final volume: _____ mL
Estimated proof after water: _____

A 30 mL trial is a convenient starting size. Keep water separate from whiskey-only shares.
Unknown proof stays unknown. A trial batch is not a recommended consumption amount.

2 — Compare Two Trials

Blend: _____

Baseline version: _____ Variant version: _____

Evaluator: _____ Date: _____

Hypothesis / exact change: _____

Sample codes: A _____ B _____

Tasting order: _____ Glass: _____

Serving temperature: _____ Time since mixing: _____

Time in glass: _____ Sample volume: _____

Water added to A: _____ mL Water added to B: _____ mL

Proof treatment: Native / Matched

Proof of A: _____ Proof of B: _____

Describe Before You Decide

Aroma — Baseline: _____

Aroma — Variant: _____

Palate — Baseline: _____

Palate — Variant: _____

Texture — Baseline: _____

Texture — Variant: _____

Finish — Baseline: _____

Finish — Variant: _____

Target fit — Baseline: _____

Target fit — Variant: _____

Personal preference and why: _____

What improved? _____

What became less suitable? _____

Decision: Continue / Revise / Select for scale-up / Reject

Optional revisit date / elapsed time: _____

Observations: _____

No clear difference is a valid result. Use small portions; smelling or spitting is an option.

3 — Refine and Scale

Blend: _____

Previous version: _____ New version: _____

Date: _____ Why this change? _____

New Recipe

A — Whiskey / batch: _____

Proof: _____ Share: _____ % Trial: _____ mL Scaled: _____ mL

B — Whiskey / batch: _____

Proof: _____ Share: _____ % Trial: _____ mL Scaled: _____ mL

C — Whiskey / batch: _____

Proof: _____ Share: _____ % Trial: _____ mL Scaled: _____ mL

Trial whiskey volume: _____ mL

Planned scaled whiskey volume: _____ mL

Scale factor: _____ Previous proof: _____ New proof: _____

Water added to scaled blend: _____ mL

Final scaled volume: _____ mL Estimated final proof: _____

Calculation Guide

Component mL = whiskey volume × share ÷ 100.

Estimated proof = sum of each component's mL × proof, divided by total mL. Water counts as proof 0.

Water to add = starting mL × (starting proof ÷ target proof – 1).

Scale factor = planned volume ÷ trial volume, using the same volume basis.

These are additive-volume estimates, not measured strengths. Water lowers proof. Round to tool graduations and recalculate. Prepare a fresh ratio variant: withdrawing from a mixed sample removes every component proportionally.

Before Scaling

Recipe totals checked: _____ Measuring precision checked: _____

Pilot compared: _____ Previous version retained: _____

Storage label — Blend: _____ Version: _____

Date: _____ Estimated proof: _____

Next observation / follow-up: _____

Worked Example

FICTIONAL TEACHING EXAMPLE — NOT A TESTED BLEND

Target: More cherry and citrus, moderate spice, restrained herbal notes.

Component A: hypothetical fruit-led whiskey, 100 proof.

Component B: hypothetical citrus/herbal accent, 90 proof.

Descriptors are supplied solely for this exercise.

Baseline: 70:30. A 21 mL + B 9 mL = 30 mL at approximately 97 proof.

Variant: 80:20. A 24 mL + B 6 mL = 30 mL at approximately 98 proof.

Hypothesis: Reducing B may reduce herbal character. This is not guaranteed. Proof also changes, so this comparison does not isolate composition from strength.

Fictional evaluator note: “The variant seemed less herbal; fruit seemed clearer.”

Decision: Repeat the comparison before selecting a recipe.

These are fictional notes, not Academy tasting results.

Optional baseline dilution to 90 proof: $30 \times (97/90 - 1) =$ approximately 2.33 mL water; nominal final volume 32.33 mL. With 0.1 mL graduations, 2.3 mL water gives approximately 90.1 proof.

Scale the undiluted baseline from 30 to 750 mL: factor 25. A 525 mL + B 225 mL = 750 mL at approximately 97 proof. Any water is additional and must be recalculated.

Keep predictions, observations and decisions separate. Preserve each version.