

# Different Brews – Different Flavours

There are different malts in a can of Diamondback: Extra Light, Light, Light Amber and Dark.

**Light** – light colour and flavour.

**Light Amber** – some of the barley grain is toasted to accentuate the malt flavour, colour is deeper.

**Dark** – some of the barley grain used to make the malt has been toasted until it has chocolate and coffee flavours and dark colour.

The hop balances the sweetness of the malt. The bitterness varies from low in a lager to high in a bitter. In addition the flavour of the hops in a Diamondback hop pack is greater than other standard brews because fresh hops are used rather than a processed liquid, iso-hop (hop extract). Following is a summary of the Diamondback range. The Internationals starting with Aberdeen include a brief description of the hop flavour contributed by the hop pack.

Brew Name	Type of Malt	Hop Flavour & Aroma	Bitterness Level	Hop Pack Characteristics (Internationals)
Lager	Extra Light	Low/Moderate	2.5	
Draught	Light	Low	3.5	
Bitter	Light Amber	Low	5	
Pilsener	Light	Low	5	
Old	Dark	Low	2.5	
Blonde	Light	Low	2.0	
Wheat	Light	Low	2.5	
Aberdeen	Light	Low/Moderate	2.5	Northdown hop pack (spicy, slightly earthy/woody British hop)
Amsterdam	Light	Moderate	3.5	East Kent Goldings hop pack (pleasant with a floral aroma)
Arizona	Light	Moderate	3.5	Cascade hop pack (a citrus cleanness, hints of grapefruit and lychee)
Auckland	Light	Moderate	3.5	Wai-iti hop pack (Peach, apricot and hints of citrus)
Belgian	Light	Moderate	3.5	Amarillo hop pack (Stone fruit flavours)
Boston	Light Amber	Moderate/High	5	Simcoe hop pack (Piney, citrus, passionfruit, popular hop)
London	Light Amber	Moderate	5	East Kent Goldings (pleasant with a floral aroma)
Munich	Light	Low/Moderate	3.5	Saaz hop pack (Very classy, subtle, slightly spicy)
Oregon	Extra Light	Low/Moderate	2.5	Loral hop pack (Floral with hints of citrus and dark fruit)
South Island	Light	Moderate	3.5	(Raspberries/mixed berries and passionfruit finish)
Townsville Gold	Light	Moderate/High	3.5	Pride of Ringwood hop pack (Fresh mown grass, slightly herbal)

All of the above brews use 514 ale yeast that require a warm start of 37 – 40°C and preferably a cool ferment around 20 - 25°C. The Internationals with the extra hop pack especially benefit when a Goodies Pack is used as the malt in the Goodies Pack compliments the extra hop pack.

WARNING: Use filtered water only, particularly in Townsville.

## PROCEDURE FOR BREWS WITH GOODIES:

- 1) Mix 1 Goodies Pack into Fermenter dry.
- 2) Add at least 2 litres of boiling water.
- 3) Add can (opened from bottom) and rinse with boiling water and pour into fermenter.
- 4) Add water to 20 litres, aerate well.
- 5) Add hops and yeast and put airlock in place.