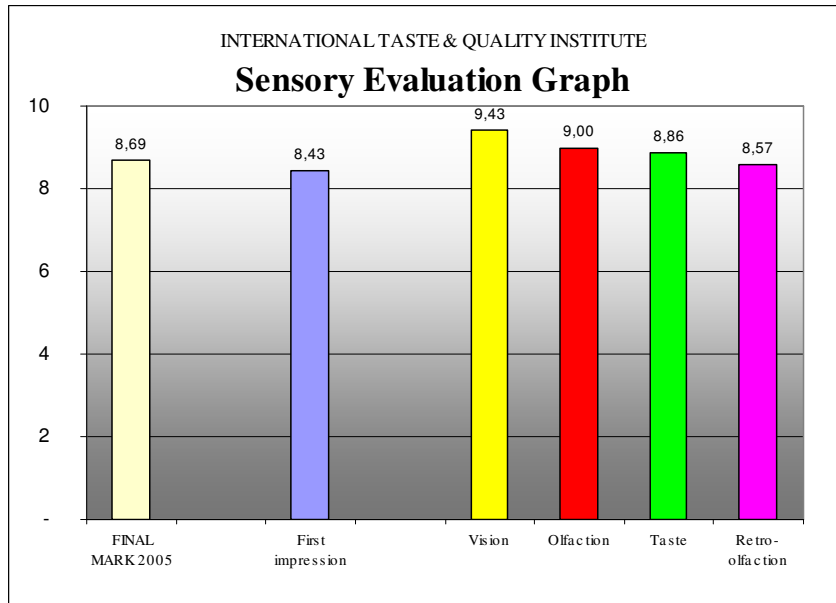


2005 Evaluation Results

OKOCIM Palone by Carlsberg Poland Superior Taste Award 2005 2 Stars

1. Sensory Evaluation Graph



The Final Mark is the result of a weighted average calculation.

2. Some comments made by European Sommeliers, members of the Jury

First impression	<ul style="list-style-type: none"> • Palate is more flavoursome and integrated than nose, which is initially quite close. • Robust rustic flavours are cut by layer of very ripe sweet fruit flavour that result in good complexity. • Good supporting acidity results in refreshing not too heavy style. • Elegant stylish pleasant beer with nicely integrated aromas and no sign of heaviness.
Vision	<ul style="list-style-type: none"> • Deep dark russet with amber lines with flat but clear in appearance. • Foamed fades relatively quickly. • Milky white foam.
Olfaction	<ul style="list-style-type: none"> • Clean, subtle aromas of toasted nutty bread and malted barley. • Very well malted. • Complex, generous and refined.
Taste	<ul style="list-style-type: none"> • Strong flavour, undercut with a layer of sweetly ripe prune and raisin fruit that is well balanced with fresh acidity. • Full bodied beer. • Good integration of flavours.
After-taste	<ul style="list-style-type: none"> • Long with sweet fruit flavours on finish. • Lovely taste persistence.

Date: July 6, 2005

Louis Frère
Managing Partner

Christian De Bauw
Managing Partner