Similar to other home brewing systems, the HomeBrew uses capsules that contain everything you need—malt, yeast, hops, and flavoring—which you insert into the machine, add water, and press a button.The machine then sets the correct brewing temperature and time, and in about two weeks, will produce up to 10.5 pints (1.3 gallons) of beer.At launch, five packets will be available: American IPA, American Pale Ale, English Stout, a Belgian Witbier and a Czech Pilsner. The HomeBrew also has a self-sanitizing process, to ensure that your batch of beer isn't skunked. An app will also let you monitor the progress of the brew. It takes a lot of the guesswork out of making beer at home.

<https://boingboing.net/2018/12/12/lg-to-unveil-home-brewing-hard.html>

It's a capsule-based beer-making machine that relies on automation and fermentation algorithms, and is completely self-cleaning, so it's a seriously fuss-free way of brewing your own beer. Depending on the beer type (there are five: American IPA, American Pale Ale, English Stout, Witbier and Czech Pilsner), the system can produce up to five liters of beer in about two weeks -- you can check on its status at any time using the companion app for iOS and [Android](https://www.engadget.com/2018/09/24/android-next-decade/).

<https://www.engadget.com/2018/12/11/lgs-homebrew-craft-beer-system-ces-2019/?guccounter=1>

Good morning everyone!

Now it’s the last day of the first week of green fox. I bet after this tiring week, we would deserve a bottle of beer at home, in the couch watching TV.

But when you arrive home and open the fridge, you realize there is no beer. And you are tired, you don’t want to go to the nearest shop to stand in line and buy some beers. You want it now!

Would not it be great to have a beer brewer in your home which would work as a coffee machine?

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I think it would be great. And there is “solution” for that. LG has introduced this January the HomeBrew {picture about lg homebrew}. You can see here, which looks edgy, and looks similar to the breewy in the kitchen. And it works as a coffee machine. You can make 5 type of beers by this of 5 liters at most at one occasion. American IPA, American Pale Ale, English Stout, a Belgian Witbier and a Czech Pilsner {picture about flavours}

You put the ingriedient in just as in the case of a coffee machine. A capsule that contains everything that you need, malt, yeast, hops and flavoring, you insert it into the machine add water and olallaalh {picture about ingridients} you wait only 2….weeks for fermenting the beer. And 2 weeks from now, when you finish the third week of green fox and make the same mistake that you forget to get some beer in your fridge then no worries, you would still have 5 liters of beer in your Homebrew.

About technical part. It’s automated, there is are algorithms for fermentation. I have no idea how it works, but you can download an app to your phone for both android and iOS and continuously check how the fermentation is going.

So actually it is not solving the problem that you forget to get some beer for the weekend, but if you a such type how likes home made stuff, then crafting beer at home might be attractive and if you know in advance that you will have your friend around in 2 weeks from know then you can surprise them whit your own craft beer.

Short video link about HomeBrew