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Dark rye flour 1 lb. = $3\frac{3}{4}$ cups 2 lbs. Yeast 1 oz. = 3 Tbsp.
4 oz. Salt 1 oz. = 2 Tbsp. $1\frac{1}{2}$ oz. Dry milk 1 oz. = $\frac{1}{3}$
cup 4 oz. Shortening 1 lb. = 2 cups 3 lbs. Granulated sugar 1
lb.= 2 cups 2 lbs. Malt 1 oz. = $\frac{1}{3}$ cup 2 oz. Water 1 lb. = 2
cups 4 lbs.

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Example: 3 cups X 8 oz. = 24 fl. oz. Multiply Cups by 16 to
get total tablespoons dry weight. Example: 2 cups X 16 Tb. =
32 Tb. Multiply Gallons by 4 quarts - Example: 5 G X 4 Qt. =
20 Qt. Converting to Larger Units. Divide ounces by 16 to
get total pounds. Example: 56 oz./ 16 ounces = 3 Lb. 8 oz.
Divide fluid ounces by 32 to get fluid quarts

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