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Dark rye flour 1 lb. = 3 3/4 cups 2 lbs. Yeast 1 oz. = 3 Tbsp. 4 oz.

Salt 1 oz. = 2 Tbsp. 1 1/2 oz. Dry milk 1 oz. = 1 1/3 cup 4 oz.

Shortening 1 lb. = 2 cups 3 lbs. Granulated sugar 1 lb.= 2 cups 2

lbs. Malt 1 oz. = 1 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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