

In his spare time, my younger brother has picked up the hobby of making homemade bread like in the picture below.



To earn some extra money, he decides to start selling two of his favorite kinds of bread: The Saturday White Bread and Baguettes. Both of these breads only have four ingredients: flour, water, salt, and yeast.

For two loaves of Saturday White bread, he needs 1000g of flour, 720g of water, 21g salt, and 4g yeast. For five baguettes, he needs 1000g of flour, 800g of water, 15.8g of salt, and 5.9g of yeast.

He recently visited his local Sam's Club and has in his kitchen 9060g of flour, unlimited water, 1020g of salt, and 454g of yeast.

He currently sells The Saturday White Bread for \$5/loaf so a batch of 2 sells for \$10. He sells each baguette for \$3 each, thus, a batch of 5 sells for \$15. He just started selling baguettes and only has demand for 10 total. How many batches of each bread should he make such that he maximizes his revenue?