
Aalto scientific computing guide

Aalto Science-IT

Sep 07, 2018

Contents

1	Oriental Delicato	3
1.1	Rice	3
1.1.1	Abalone Wok	3
1.1.2	Natto avocdao rice	4
1.1.3	Korean Curry	4
1.1.4	Beef porridge	5
1.1.5	Ssamjang	6
1.1.6	Miso soup	6
1.1.7	Potato pencake	7
1.1.8	Bulgogi(500g)	8
1.1.9	Pajeoli	8
1.2	Noodle	8
1.2.1	Goldong-noodle	8
1.2.2	Pumpkin Soo-jae-bi	9
1.2.3	Soba salad	10
1.3	Poridge	11
1.3.1	Abalone	11
1.3.2	Soft-tofu beef porridge	11
2	Western	13
2.1	Lasagne	13
2.2	Chicken in milk	16
2.2.1	How-to	16
2.3	Italian oil pickle	17
3	Salad	19
3.1	Tomato kidney bean salad	19
3.1.1	Ingredient	19
3.1.2	How	19
3.2	Pumpkin and Mushroom salad	20
3.2.1	Ingredient	20
3.2.2	How	20
3.3	Tomato Marinade	20
3.3.1	Ingredient	20
3.3.2	How	21
3.4	Salmon salad	21
3.4.1	Ingredient	21

3.4.2	How	21
3.5	Soft-tofu & egg salad	22
3.5.1	Ingredient	22
3.5.2	How	22
3.6	Soft-tofu morning salad	22
3.6.1	Ingredient	23
3.7	Tofu vegetable salad	23
3.7.1	Ingredient	23
3.7.2	How	23
3.7.3	Ingredient	23
3.7.4	How	23
4	Baking	25
4.1	Korvapuustit	25
4.1.1	Ingredients(15~20kpl)	25
4.1.2	How-to	26
5	Food for chemotherapy	27
5.1	When your mouth or throat hurts	27
5.1.1	Seafood seaweed soup	27
5.1.2	Potato soft-tofu soup	27
5.1.3	Soya bibim noodle	27
5.1.4	Rolled dumplin	28
5.2	When the taste sensation has changed	29
5.2.1	Garden salad	29
5.3	To encourage appetite	30
5.3.1	Strawberry soft-tofu shake	30
5.3.2	Black sesame soft-tofu porridge	30
5.4	Anti-nauseating	31
5.4.1	Fruit spinach salad	31
5.4.2	Pear shake	31
5.4.3	Soya-milk green gram porridge	31
5.5	When smell is the issue	32
5.5.1	Pineapple soup	32
5.6	When your mouth is dry	32
5.6.1	Banana salad	32
5.7	When you need to gain weight	33
5.7.1	Brocoli button mushroom soup	33
5.8	Anti-constipation	33
5.8.1	Yogurt blue cucumber salad	33
5.9	Anti-diarrhea	34
5.9.1	Yam potato porridge	34
5.9.2	Whitefish porridge	34
5.9.3	Miso rice noodle	34
5.9.4	Banana apple ball	34
5.9.5	Apple rice gruel	34
5.9.6	Shrimp crab soft-tofu soup	34
5.10	Reinforce immune system	35
5.10.1	Beef steak	35
6	References	37
6.1	Naver	37
7	Bike	39
7.1	Tyre	39

7.2	Tube	39
7.3	Bar	39
8	Metadocs	41
8.1	About these docs	41
8.1.1	Contributing	41
8.1.2	Requirements and building	42
8.1.3	Editing	42
8.1.4	ReStructured text	42

These docs are mainly maintained by [Seyoung Park](#).

1.1 Rice

1.1.1 Abalone Wok

Ingredient(2 ppl)

- Abalone 4
- oil 1 tbs
- garlic 5 pieces
- onion 1/4
- 1/3 cup
- rice 2 bowl
- sesame oil 1 ts
- 1/2 tbs
- salt
- pepper
- sauce for abalone
 - oil 1/2 tbs
 - garlic 3 slices
 - soya sauce 1/2 tbs
 - 1 tbs

- garnish
 - lemon
 -

How

1. Fry rice
 - Chop onion, garlic, abalone organs
 - Fry onion & garlic with oil 1 tbs
 - Add Abalone organs
 - Add rice
 - Add , ,
 - Season with salt & pepper
 2. Fry abalone
 - Fry garlic & oil
 - Add Abalone
 - When the abalones are yellow, add the sauce for the abalones
 3. Garnish with lemon peel slices
-

1.1.2 Natto avocdao rice

Ingredient

How

1.1.3 Korean Curry¹

Ingredients(4~5ppl)

- 150~200g
- 2
- 2
- 1/2
- 1/2
- 1.5T

¹ <http://m.post.naver.com/viewer/postView.nhn?volumeNo=5010657&memberNo=3149&vType=VERTICAL>

- 3T
- 100ml(1/2 cups)
- 1T
- parmesan

How

- - , , /
- Fry
 1. Meat
 2. Onion
 3. Potato
 4. carrot
 5. water
 - 6.
- Spices
 1. Milk
 - 2.
 3. parmesan

1.1.4 Beef porridge²

Ingredients(2~3ppl)

- 200g
- rice 2 cups
- onion 1/2
- garlic 2
- carrots 1/2
- 2tbs
- salt
-
- 1500ml

² <https://blog.naver.com/reser45/221187883372>

How

-
- ,
-
- ,
-
- 10
-
-

1.1.5 Ssamjang

Ingredients(2~3ppl)

- miso 1 TB
- gochujang 1 TB
- mashed garlic
- chopped 1/4 onion
- chopped chili
- spring onion
- sesame oil
- sweet pear
- vinegar
-
-
- 1 tp

How

<https://blog.naver.com/PostView.nhn?blogId=dlrksp70&logNo=220654366019>

1.1.6 Miso soup

http://www.menupan.com/Cook/CookQna/CookQna_view.asp?id=84617

Ingredients(4 ppl)

-
-
-
- 2
-
-
-
-
-
-
-
-

How

-
- 1 , .
-
- , , ,
- , ,
-

1.1.7 Potato pencake

Ingredients

- 2
- 5
-
-

How

-
-
- 30

1.1.8 Bulgogi(500g)

<http://bmsj.tistory.com/1199>

How

-
- 2.5 / (20)
- - , 2 - 1 - 6 - - 3 - 1 - 4
- - - - -

1.1.9 Pajeoli

<http://goodmotherstory.tistory.com/57> Ingredients ##### - - - - -

- 1 - 1/2 - 1/2 - 1

- 1
- 1

Reference

1.2 Noodle

1.2.1 Goldong-noodle

Ingredient

- or 200g
- cucumber 1/3
- carrot 1 slice(6cm)
- beef 1/3 cups
- sesame oil 1 tbs
- vinegar
-
- beef &
 - soya sauce 1 tbs
 - sugar, sesame oil 1 ts
 - mashed garlic 1/2 ts
- - 1ts
 - salt

How

- .
 - , .
 - , 1
 - . ,
 -
 - ,
-

1.2.2 Pumpkin Soo-jae-bi**Ingredient(2ppl)**

1. Dough
 - flour 1 cup
 - Steamed & peeled pumpkin 100g
 - salt
2. Etc.
 - 3 cups
 - 1 ts
 - 100g
 - potatoes 1/2
 - onion 1/4
 - 1/2

How

- Steam pumpkin
 - Add 1~2 tbs of water
 - Microwave strong 3 min.
- Make a dough
 - Mix the pumpkin with flour & salt
 - Add water if needed
 - Raise for 30 min. in a fridge
- Soup
 -

- Add potato, onion and shells
 - After boiling, add miso
 - After boiling 2nd time, add the dough
 - When the dough is well-done, add spring onion
-

1.2.3 Soba salad

Ingredient(1~2 ppl)

- smoked chicken breast
- cucumber 1/4
- paprika 1/2
- soaked onion 1/4
- salad 1 cup
- soba 50g

For Dressing

- sesame oil 1 ts
 - 1 ts
 - soya sauce 2 ts
 - apple vinegar 2 tbs
 - 1 ts
-

Ingredient

How

Ingredient

How

Ingredient

How

Ingredient**How**

1.3 Porridge

1.3.1 Abalone

- 30~60
- –
 -
 - .
 -
- Fry with sesame oil
 - First normal skin only
 - When the skin is semi medium put organ
- Boil with 7 cups of water all together
 - rice 1 cup
 - salt 1/2 ts,
 - 2 tbs
- Decorate with spring onions and sesame after the porridge is done

1.3.2 Soft-tofu beef porridge

Ingredients

- soaked rice 1 cup
- 1/3 cup
- soft-tofu 1/2 cup
- onion 1/3
- salt
- sesame oil 1 tbs
- water 6 cups
- soya sauce 1/2 tbs
- beef sauce
 - soya sauce 1/2 tbs
 - chopped garlic 1/2 ts
 - sesame oil 1 ts
 - pepper

How

- season beef
 - chop onion and soak rice for 1 hr.
 - ,
 -
-

Ingredients

How

Ingredients

How

Ingredients

How

Ingredients

How

Ingredients

How

2.1 Lasagne

Cream

- 100g butter
- 80g flour
- 1L milk
- 100g parmesan
- pinch of salt
- pepper
-

Ragu

- olive oil
- 500g upside of beef
- 200g sausages
 - salt and pepper the meat
- red wine
- one big onion
 - sweat the meat
- 2 cans of tomato sauce
- 1/2 glass of wine + concentrated tomato





- Basil

Sweat for 2 hours

Final

- 500g lasagne sheets
- Mozarella
- parmesan





2.2 Chicken in milk

Ingredients

- lemon
- chicken
- milk
- spinach
- garlic
- butter
- cinamon

2.2.1 How-to

Meat

- Seasoning: salt + pepper + olive oil ==> chicken
- **Boil. Put Butter. Caramelize**
 - After caramelizing, throw the butter
- Repeat step 2
- **Put third butter.**
 - Put lemon peel, cinamon, garlic
 - Pepper, salt
 - milk
 - chicken

- squeeze lemon
- Oven 180 degrees for 1.5 hr
- Prepare brocolli

<<<<<< HEAD

2.3 Italian oil pickle

>>>>>> 587e2ebc7a240663a5cdc1b71ea2ffc6b3b61c4e

3.1 Tomato kidney bean salad

3.1.1 Ingredient

- mini tomatoes 2 cups
- kidney beans 2/3 cups
- mint leaves 12
- olive oil 1/4 cups
- lemon 1/2
- salt
- pepper

3.1.2 How

- Boil kidney beans for 10 min. Peel the covers
 - make dressing:
 - chop mint leaves
 - olive oil, lemon, salt
 - walnuts or
 - mix
-

3.2 Pumpkin and Mushroom salad

3.2.1 Ingredient

- 1/2
- 1/3 cup
- onion 1/4
- broccoli 5
- sweet potato 1
- 1 ts

Dressing:

- mayo 2 tbs
- curry 1 ts
- pepper, lemon

3.2.2 How

- Onion:
 - Chop onion and season with salt for 20 min.
 - Rinse with water in order to remove salt and onion scent
 - Remove water
 - Scald broccoli and mushroom
 - Simmer sweet potato
 -
 - , ,
-

3.3 Tomato Marinade

3.3.1 Ingredient

- mini tomato 30
- basil leaves 3
- 1 ts
- 1 ts
- Dressing
 - olive oil 4 tbs
 - vinegar 2 tbs

- sugar 1 ts
- salt

3.3.2 How

Soak tomatoes into boiling water shortly and peel them.

3.4 Salmon salad

3.4.1 Ingredient

- salmon
- salmon sauce
 - soya sauce 2 tbs
 - honey or sugar 1 tbs
 - ginger & garlic 1ts
 - 3 tbs
 - wine vinegar 1 tbs
- dressing
 - olive oil 3 tbs
 - 1 ts
 - chopped basil 1 tbs
 - vinegar 1 tbs
 - soya sauce 4 tbs
 - chopped garlic 1/2 ts
 - salt & sesame oil

3.4.2 How

- season salmon with salt and leave
- make salmon sauce
 -
- fry salmon
 - heat fan with olive oil
 - fry salmon little and add sauce
 - fry little more
- when salmon is light pink add wine vinegar or lemon

- deco with vegetables

–

3.5 Soft-tofu & egg salad

3.5.1 Ingredient

- eggs 3
- soft-tofu 1 pack
- blue cucumber 1/2
- dressing
 - soya sauce 2 tbs
 - chopped spring onion 1 tbs
 - chopped garlic 1 ts
 - sugar 1 ts
 - sesame oil 1 ts
 - water 1tbs
 - sesame little

3.5.2 How

- Keep all ingredients cool
 - Slice cucumber with a peeler and cut them into half
 - Slice boiled eggs into six pieces
 -
-

3.6 Soft-tofu morning salad

3.6.1 Ingredient

- -
 -
 -
 - Dressing
 - Balsamic
 - soya sauce
 -
 -
 -
-

3.7 Tofu vegetable salad

3.7.1 Ingredient

3.7.2 How

3.7.3 Ingredient

3.7.4 How

4.1 Korvapuustit

4.1.1 Ingredients(15~20kpl)

- Pullataikina:
 - milk 0.5L
 - tuorehiiva 50g
 - salt 1-2ts
 - sugar 2dl / 13tbs
 - kardemumma(cardamom) 1tbs
 - egg 1
 - puolikarkea flour 900g or 14dl or 84tbs
 - butter 100g
- in-between
 - butter/margarin 50-100g
 - (fariini) sugar 0.5-1dl
 - cinamon 1-2tbs
- outside
 - egg
 - raesokeria

4.1.2 How-to

- Dough:
 - Mix yeast into warm milk. Add salt, sugar, cardamom and egg.
 - Mix with flour
 - Mix butter
 - Let it rise into 2x size
- Halve the dough. And flatten it into 30 x 50 cm
- Apply butter, sugar and cinamon and roll
- Cut the roll and apply egg and raesokeria
- Bake in the oven at 225 degrees for 10 min.

5.1 When your mouth or throat hurts

5.1.1 Seafood seaweed soup

Ingredients

- Seaweed
- mussel
- little neck clam;
- shrimp

How

5.1.2 Potato soft-tofu soup

Ingredients

How

5.1.3 Soya bibim noodle

Ingredients

-
- sesame oil
- mashed garlic

- shredded young pumpkin ()
-
- carrots

How

- Fry
 - beef
 - sesame oil
 - garlic
- Add & fry
 - young pumpkin
 -
 - carrots
- Add 5 tbs of water and fry until liquid is seasoned well.
- Prepare noodle()
- Deco the noodle with vegetables, beef and sauce.
 - Sauce:
 - * soya
 - * sugar
 - * chopped spring onion
 - * garlic
 - * sesame oil
 - * sesame

5.1.4 Rolled dumplin

Ingredients (10ppl)

- 600g
- 700g
- 200g
- minxed pork 400g
- minxed beef 200g

Meat marinade

- mashed garlic
- salt
- pepper
- sesame oil
-

Overall marinade

- chopped spring onion 1.5
- mashed garlic 3 tbs
- egg 4
-
-
- pepper
- sesame oil

How

- Build the inner stuff as a ball.
 - Roll it on flour so it's covered by flour.
 - Dip the ball into water quickly
 - Repeat the above 3~4 times
 - Boil the balls
-

5.2 When the taste sensation has changed

5.2.1 Garden salad

Ingredients

- radish
- pineapple
-
- red onion
- chicken breast
- boiled egg
- Dressing – blend the followings –

- pineapple
- water
- olive oil
- salt
- pepper

How

Mix the vegetables and chicken and dress.

5.3 To encourage appetite

5.3.1 Strawberry soft-tofu shake

Ingredients

- soft-tofu
- strawberry
- sugar

How

Blend!

5.3.2 Black sesame soft-tofu porridge

Ingredients

-

How

- Blend
 - black sesame
 - soaked rice
 - soft-tofu
 - Filter the blended
 - Boil with water.
 - Season with milk
-

5.4 Anti-nauseating

5.4.1 Fruit spinach salad

Ingredients

- pineapple
- walnuts
- spinach
- mini tomato
- fig()
- Apple
- dressing(blend the following)
 - apple vinegar
 - orange
 - salt
 - pepper
 - olive

5.4.2 Pear shake

Ingredients

- pear
- lemon
- milk
- ice

5.4.3 Soya-milk green gram porridge

How

- Soak
 - green gram
 - glutinous rice()
 - rice
- peel & blend green grams
- boil the three
- add soya milk & keep boiling
- season

5.5 When smell is the issue

5.5.1 Pineapple soup

Ingredients

- pineapple 1/6
- honey 2 tbs
- lemon 1 tbs
- pepper
- salt
- olive oil 1 ts

How

Mix all and keep it in a fridge

5.6 When your mouth is dry

5.6.1 Banana salad

Ingredients

- Banana 1
- mini tomato 2
- fig() 1
- orange 1/4
- baby vegetables

How

Cut & mix the fruits & vegetables. Dress; citron 50g & olive oil 50g. Season with salt & pepper. Add fruits if you want to.

5.7 When you need to gain weight

5.7.1 Brocoli button mushroom soup

Ingredients

- Brocoli
- onion
- flour
- milk
- cream
- cheese

How

- Chop & fry onion, mushrooms and broccoli
 - Add flour and keep frying
 - Add water and grind with a mixer
 - Boil with milk, cream and cheese
-

5.8 Anti-constipation

5.8.1 Yogurt blue cucumber salad

How

- Season yogurt
 - honey
 - salt
 - pepper
 - Add
 - mini tomatoes
 - cucumber
 - baby vegetables
-

5.9 Anti-diarrhea

5.9.1 Yam potato porridge

()

Ingredients

How

You can add tofu.

5.9.2 Whitefish porridge

5.9.3 Miso rice noodle

5.9.4 Banana apple ball

How

- Make a ball with
 - mashed banana
 - blended apple
 - rice powder
 - salt
-

5.9.5 Apple rice gruel

How

- Blend
 - soaked rice
 - peeled apple
- Boil and season with salt

5.9.6 Shrimp crab soft-tofu soup

5.10 Reinforce immune system

5.10.1 Beef steak

Ingredients

-
-
- onion
- olive oil
- apple vinegar
- honey
- parsley
-

How

- Steak
 - season with salt & pepper
 - grill with olive oil
- Tomato salsa
 - season tomato & onion
 - * olive oil
 - * apple vinegar
 - * honey
 - * chopped parsley
- – season
 - * salt
 - * sesame oil
 - * soya sauce

CHAPTER 6

References

6.1 Naver

-
-

7.1 Tyre

Schwalbe Marathon 26" 32-559 Reflex Green Guard(<https://www.bike-discount.de/en/buy/schwalbe-marathon-26-32-559-reflex-green-guard-682209>)

- Size: ETRTO 32-559 (26 x 1.25 Inch)
- Typ: Wired
- Compound: Endurance
- Execution: GreenGuard, E-25
- Skin: Twin
- Pressure: 4.50 - 6.50 Bar (65 - 95 psi)
- Maximum load: 80 kg
- EPI: 67
- Profil: HS420

7.2 Tube

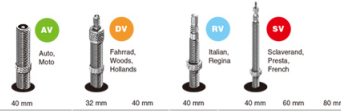
Schwalbe Tube SV 12A for 26". 120g

7.3 Bar

440mm width. 22mm diameter

제품사양

아래의 표에서 내 자전거에 맞는 튜브를 찾아볼 수 있습니다.
 1. 사용할 타이어의 ETRTO 사이즈를 확인한다.
 2. 별보장식을 선택한다.
 예) 47-558 사이즈의 프레스타 방식의 튜브= SV14A



	No.	ETRTO	Size	ℓ	g	mm	AV	DV	RV	SV	
12"	1	47-203 54-203 62-203	12 1/2 x 1.75 12 x 2.10 12 1/2 x 2 1/2		80 g	10,000	AV 1 10405310	AV 1 10405320	DV 1 10405311	RV 1 10405312	SV 1 10405313
14"	2A	47-254 50-254 54-254 57-254 60-254	14 x 1.75 14 x 2.00 14 x 2.10 14 x 2.25 14 x 2.35		80 g	10,000	AV 2A 10407510				
	2	37-288 47-288 32-298 37-298 40-305	14 x 1 1/2 14 x 1.75 14 x 1 1/2 14 x 1 1/2 16 x 1.50	350 x 35A 350 x 32A	85 g	10,000	AV 2 10407310	DV 2 10407311	RV 2 10407312	SV 2 10407313	
16"	3	47-305 50-305 54-305 57-305 62-305	16 x 1.75 16 x 2.00 16 x 2.10 16 x 2.25 16 x 2.50		115 g	10,000	AV 3 10409310	DV 3 10409311	RV 3 10409312	SV 3 10409313	
	4	37-340 28-349 37-349 28-355 35-355	16 x 1 1/2 16 x 1 1/2 16 x 1 1/2 18 x 1 1/2 18 x 1.35	400 x 35A	85 g	10,000	AV 4 10410310	DV 4 10410311		SV 4 10410313	
18"	5	40-355 47-355 32-369 37-390 37-400	18 x 1.50 18 x 1.75 17 x 1 1/2 18 x 1 1/2 18 x 1 1/2	450 x 35A	95 g	10,000	AV 5 10412310	DV 5 10412311		SV 5 10412313	
	5A	47-355 50-355 54-355 57-355 60-355	18 x 1.75 18 x 2.00 18 x 2.10 18 x 2.25 18 x 2.35		95 g	10,000				SV 5A 10412513	
20"	6	28-406 32-406 35-406 37-406 40-406	20 x 1 1/2 20 x 1 1/2 20 x 1.35 20 x 1 1/2 20 x 1.50		95 g	10,000	AV 6 10413310			SV 6 10413313	
	7	40-406 47-406 50-406 54-406 57-406 60-406 62-406 54-428	20 x 1.50 20 x 1.75 20 x 2.00 20 x 2.10 20 x 2.125 20 x 2.35 20 x 2.50 20 x 2.00		145 g	10,000	AV 7 10415310	DV 7 10415611	RV 7 10415312	SV 7 10415313	
	7A	37-438 28-440 37-440 28-451 37-451	20 x 1 1/2 20 x 1.50 20 x 1.75 20 x 1 1/2 20 x 1 1/2	500 x 28A 500 x 35A	105 g	10,000	AV 7A 10416310	DV 7A 10416311		SV 7A 10416313	
	7B	23-451 25-451	20 x 0.90 20 x 1.00		85 g	10,000	AV 7B 10416290			SV 7B 10400013	
22"	8	44-484 37-489 28-490 37-490 37-501	22 x 1 1/2 22 x 1 1/2 NL 22 x 1 1/2 22 x 1 1/2 22 x 1 1/2	550 x 28A 550 x 35A	120 g	10,000	AV 8 10417310	DV 8 10417311	RV 8 10417312	SV 8 10417313	
	8A	25-489 28-489 25-501 28-501	22 x 1.00 22 x 1 1/2 22 x 1.00 B.S. 22 x 1 1/2 B.S.		80 g	10,000	AV 8A 10417240				
	8B	40-457 47-457 50-457 54-457	22 x 1.50 22 x 1.75 22 x 2.00 22 x 1.10		140 g	10,000		DV 8B 1040011			
24"	9	47-507 28-540 37-540 28-541 37-541	24 x 1.75 24 x 1 1/2 24 x 1 1/2 600 x 28A 600 x 37A		130 g	10,000	AV 9 10419310	DV 9 10419311	RV 9 10419312	SV 9 10419313	
	9A	20-540 25-540 28-540 25-541 28-541	24 x 1 24 x 1.00 24 x 1 1/2 600 x 25A 600 x 28A		95 g	10,000	AV 9A 10419240			SV 9A 10419213	
	9C	18-520 20-520 22-520 23-520 25-520 28-520	24 x 1 24 x 1 24 x 1 24 x 1 24 x 1 24 x 1.10		90 g	10,000				SV 9C 10418343	
	10	40-507 47-507 50-507 54-507 57-507 62-507 67-520	24 x 1.50 24 x 1.75 24 x 2.00 24 x 2.10 24 x 2.25 24 x 2.50 25 x 2.25		165 g	10,000	AV 10 10421310	DV 10 10421611	RV 10 10421312	SV 10 10421313	
26"	11A	20-559 25-559 20-571 23-571	26 x 1 26 x 1.00 650 x 20C 650 x 29C		95 g	10,000	AV 11A 10422240			SV 11A 10422213	
	12	47-559 47-571 37-584 44-584 30-590 37-590 44-590 32-597	26 x 1.75 26 x 1 1/2 26 x 1 1/2 x 1 1/2 26 x 1 1/2 x 1 1/2 26 x 1 1/2 26 x 1 1/2 26 x 1 1/2 26 x 1 1/2	650 x 45C 650 x 35B 650 x 42B 650 x 53A 650 x 35A 650 x 42A	140 g	10,000	AV 12 10423340	DV 12 10423611 WP 10923311	RV 12 10423342 WP 10923342	SV 12 10423343	
	12A	25-559 28-559 32-559 35-559 37-559 40-559	26 x 1.00 26 x 1.10 26 x 1 1/2 26 x 1.35 26 x 1.40 26 x 1.50		120 g	10,000	AV 12A 10432340	NEW DV 12A 10432341	RV 12A 10432342	SV 12A 10432343	
	12B	20-590 25-590	26 x 1 26 x 1.00	650 x 20A 650 x 25A	90 g	10,000	AV 12B 10432390			SV 12B 10432323	
	13	40-559 47-559 50-559 54-559 57-559 60-559 62-559	26 x 1.50 26 x 1.75 26 x 2.00 26 x 2.10 26 x 2.25 26 x 2.35 26 x 2.50		190 g	10,000	AV 13 10425340 WP 10925440	DV 13 10425311 WP 10925311	RV 13 10425342 WP 10925342	SV 13 10425343 10425363	
28"	15	18-622 20-622 22-622 23-622 25-622 28-622 22-630 25-630	28 x 1 28 x 1 28 x 1 28 x 1 28 x 1 28 x 1.10 27 x 1 27 x 1.00	700 x 18C 700 x 20C 700 x 22C 700 x 23C 700 x 25C 700 x 28C	105 g	10,000	AV 15 10427340	DV 15 10427611	RV 15 10427342	SV 15 10427343 10427363	
	16	28-622 30-622 32-622 28-630 32-630	28 x 1 1/2 x 1 1/2 28 x 1.20 28 x 1 1/2 x 1 1/2 27 x 1 1/2 27 x 1 1/2	700 x 28C 700 x 30C 700 x 32C 700 x 35C	135 g	10,000	AV 16 10431311	DV 16 10431312	RV 16 10431313	SV 16 10431363	
	17	40-609 28-622 30-622 32-622 37-622 40-622 42-622 47-622 32-630 40-635	27 x 1 1/2 28 x 1 1/2 x 1 1/2 28 x 1.20 28 x 1 1/2 x 1 1/2 28 x 1 1/2 x 1 1/2 28 x 1.50 28 x 1.60 28 x 1.75 27 x 1 1/2 28 x 1 1/2	700 x 28C 700 x 30C 700 x 32C 700 x 35C 700 x 38C 700 x 40C 700 x 45C 700 x 38B	150 g	10,000	AV 17 10429340 WP 10929440	DV 17 10429311	RV 17 10429342	SV 17 10429343 10429363	
28"	19	50-584 60-584 40-622	27.5 x 2.00 27.5 x 2.35 28 x 1.50	650B 650B 700 x 38C	220 g	10,000	AV 19 10430340 WP 10930340	DV 19 10430311 WP 10930311		SV 19 10430343 WP 10930343	
29"		50-622 57-622 62-622 40-635	28 x 2.00 28 x 2.25 28 x 2.40 28 x 1 1/2	29 x 2.00 29 x 2.25 29 x 2.40							

These docs are open source: all content is licensed under CC-BY 4.0 and all examples under CC0 (public domain). Additionally, this is an *open project* and we *strongly* encourage anyone to *contribute*. For information, see the *About these docs* and the Github links at the top of every page.

8.1 About these docs

These docs are literally my digitized master studies and Aalto University. I make notes about courses I take. Much content is brought from somewhere else such as blogs, Stackoverflow, Wikipedia and etc. I try to be strict with citation as much as possible. You may fork it or do whatever you may want to do.

The structure of this docs is forked from Aalto University CS-IT documentation page, <http://scicomp.aalto.fi>. I work there.

8.1.1 Contributing

This documentation is Open Source (CC-BY 4.0), and we welcome contributions from the Aalto community. The project is run on Github (<https://github.com/AaltoScienceIT/triton-docs>).

To contribute, you can always use the normal Github contribution mechanisms: make a pull request or comments. If you are at Aalto, you can also get direct write access. Make a github issue, then contact us in person/by email for us to confirm.

The worst contribution is one that isn't made. Don't worry about making things perfect: since this is in version control, we track all changes and will just fix anything that's not perfect. This is also true for formatting errors - if you can't do ReStructuredText perfectly, just do your best (and pretend it's markdown because all the basics are similar).

Contributing gives consent to use content under the licenses (CC-BY 4.0 or CC0 for examples).

8.1.2 Requirements and building

The only software needed is Sphinx: Debian package `python-sphinx`, : PyPI: `python-sphinx`. It is already installed on Aalto workstations.

To build the docs, run `make html`.

HTML output is in `_build/html/index.html`, and other output formats are available as well.

8.1.3 Editing

Look at examples and copy. To add sections, add a new page in a subfolder. Link it from the main Table of Contents (`toctree`) in `index.rst` to have the document appear and be cross-referenced.

You can see a complete example from UiT: [source](#) and [compiled HTML](#).

8.1.4 ReStructured text

ReStructured Text is similar to markdown for basics, but has a more strictly defined syntax and more higher level structure. This allows more semantic markup, more power to compile into different formats (since there isn't embedded HTML), and advanced things like indexing, permanent references, etc.

Restructured text [home](#) and [quick reference](#).

Note: Literal inline text uses `` `` instead of a single ``` (second works but gives warning).

A very quick guide is below.

Header style:

```
\=====  
Title  
\=====  
  
Heading1  
\=====  
  
Heading2  
\#####  
  
Heading3  
\^^^^^^  
  
Heading4  
\*****  
  
Heading5  
\++++++
```

Inline `code/monospace`, *emphasis*, **strong emphasis**

```
` `Inline code/monospace` `, *emphasis*, **strong emphasis**
```

```
Block quote
Block quote
```

```
::

    Block quote
    Block quote
```

Block quotes can also start with paragraph ending in double colon, like this:

```
Block quote
```

```
Block quotes can also start with paragraph ending in double colon,
like this::

    Block quote
```

Inline [link](#), or [anonymous](#), or [separate](#), or [different text](#) links. Trailing underscores indicate links.

```
Inline `link <http://python.org>`_, or
anonymous__, or
separate_, or
`different text <separate_>`_ links.
Trailing underscores indicate links.

__ http://python.org

.. _separate: http://python.org
```

Linking to the web. If possible use a permanent reference (next section), but you can also refer to specific files by name. Note, that for internal links there are no trailing underscores:

```
:doc:`../tut/interactive.rst` (recommended)
`../tut/interactive.rst` (short, no warning if link breaks)

With different text:
:doc:`Text <../tut/interactive.rst>` (recommended)
`Text <../tut/interactive.rst>` (short, no warning if link breaks)
```

Internal links. [Permanent references across files](#)

Label things this way (note only one colon):

```
.. _label-name:
```

Reference them this way:

```
:ref:`label-name` (recommended)
`label-name` (short, no warning if link breaks)
`Text <label-name>` (short, no warning if link breaks)
```

Notes, warnings, etc.

Note: This is a note

Warning: This is a warning

```
.. note::  
  
    This is a note  
  
.. warning::  
  
    This is a warning
```

- `genindex`
- `search`