Fisikoin: A Revolutionary Cryptocurrency for the Physical World

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We demonstrate a novel method for securiting a cryptocurrency using unhackable, untraceable methods. A combination of robust and flexible proof-of-work (POW) methods, combined with rigid consensus structures are implemented in an entirely analog fasion that fosters community involvement and has minimual impact on the environment.

Nomenclature

J	Jacobian Matrix
β	Binder
f	Residual value vector
x	Variable value vector
F	Force, N
m	Mass, kg
c	Coin
F	Fisikoin
POW	Proof of Work
Δx	Variable displacement vector
α	Acceleration, m/s^2

Subscript

i	Variable number

I. Introduction

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I.A. Background

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I.A.1. Detail

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II. Model

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We should probably include some math. Here we begin with Eq. (1) that demonstrates some math typesetting.

$$\int_0^{r_2} F(r,\varphi)\,dr\,d\varphi = [\sigma r_2/(2\mu_0)] \cdot \int_0^{\infty} \exp(-\rho|z_j - z_i|)\,\lambda^{-1} \tag{1}$$

Eq. (1) is grand. Some say it is due to Rebek.[?]

III. Results

$$log(log(log(log(\beta)))) = 999 \int_{me}^{you} POW \times j \tag{2}$$

In this section we will introduce some figures and tables. It can be seen in figure 1 that magnetization is a function of applied field. Sometimes writing meaningless text can be quiet easy, but other times one is hard pressed to keep the words flowing.[a] Meanwhile back in the other world, table 1 shows a nifty comparison.

Appendix

This famous classic American cookie is a treat no matter what the age or occasion. Enjoy it with a glass of cold milk.

1. Ingredients: 2 1/4 cups all-purpose flour 1 teaspoon baking soda 1 teaspoon salt 1 cup (2 sticks) butter, softened 3/4 cup granulated sugar 3/4 cup packed brown sugar 1 teaspoon vanilla extract 2 large eggs 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels 1 cup chopped nuts
2. PREHEAT oven to $375°F$.

[a] And sometimes things get carried away in endless detail.

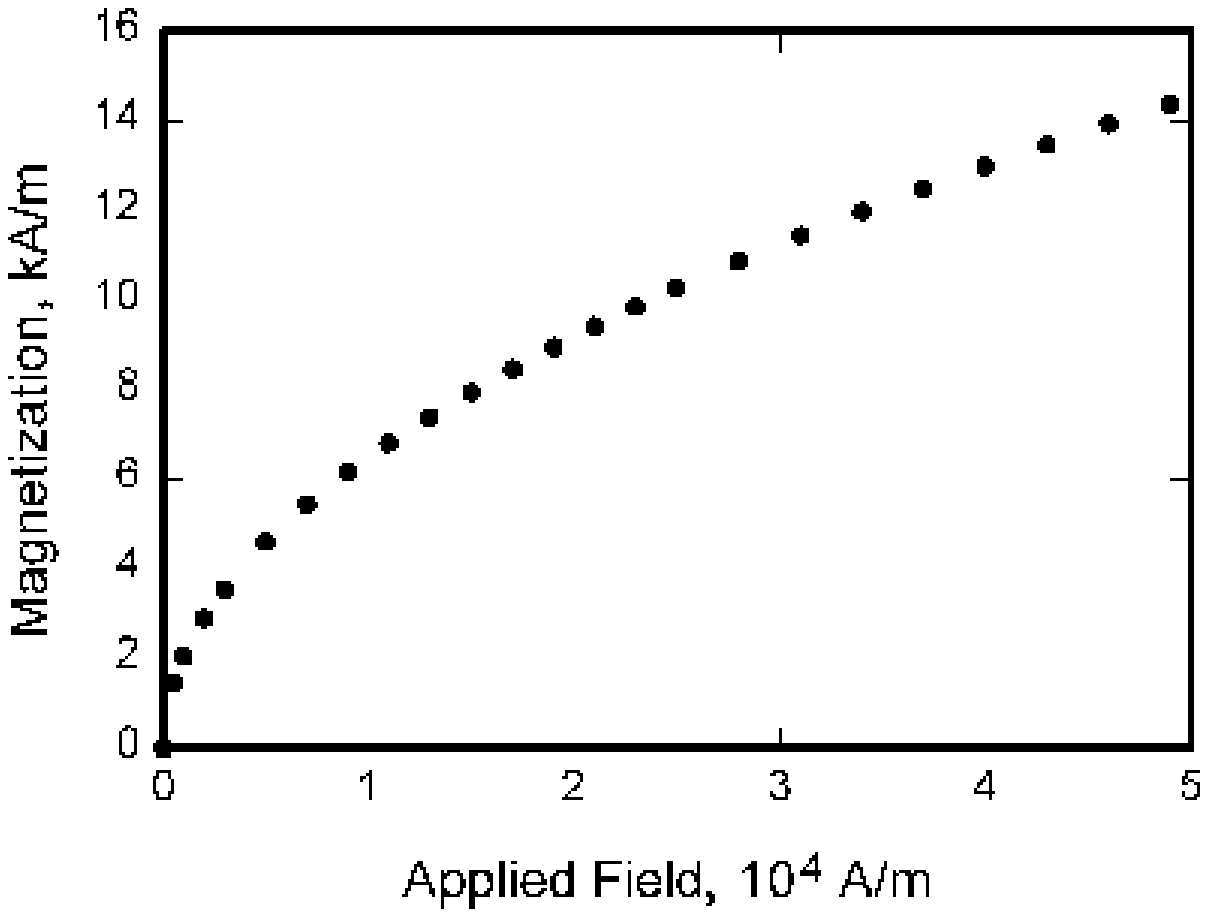

Figure 1. Magnetization as a function of applied field, which has borders so thick that they overwhelm the data and for some reason the ordinate label is rotated 90 degrees to make it difficult to read. This figure also demonstrates the dangers of using a bitmap as opposed to a vector image.

3. COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

4. BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

5. PAN COOKIE VARIATION: Preheat oven to $350°F$. Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars. Step 5

   * May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks. Step 6

6. FOR HIGH ALTITUDE BAKING (5,200 feet): Increase flour to 2 1/2 cups. Add 2 teaspoons water with flour and reduce both granulated sugar and brown sugar to 2/3 cup each. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.

Table 1. Variable and Fixed Coefficient Runge-Kutta Schemes as a Function of Reynolds Number

Re	Vary	Fixed
1	868	4,271
10	422	2,736
25	252	1,374
50	151	736
100	110	387
500	85	136
1,000	77	117
5,000	81	98
10,000	82	99

Table 2. Original NESTLÉ TOLL HOUSE Chocolate Chip Cookies

Prep Time	15 Mins
Cook Time	9 Mins
Cool Time	15 Mins
Yield	5 dozen cookies