What grit do you feel gives the best cutting edge?

Posted by Scott Sherman - 21 Nov 2012 20:45

Just curious to get some feedback from our experts here. I made my beater work horse knife into a bit of a prom queen by putting a polished mirror edge on it. It looks fantastic but doesn't really cut like the tool it was meant to be and quite frankly, I am a little hesitant to use it because it looks so nice. It's a big, thick heavy knife. A Grayman Satu for those of you interested. S30v steel so it can take and hold an edge. But now I want to take it back to being my EDC cut any and everything. So, no more mirror for this one. Just curious based on your experience, what grit might you think will give the best cutting edge at about a 16 degree bevel and allow it to stay sharp longer. I want to have the diversity of cutting things with very different textures and densities, from fruit and veggies to cardboard and rope.

I know an ultra low grit like 80 or 100 will give it some real tooth, but I think it will be hard to keep it sharp with daily use and I don't want bits of metal that I see in the micro pictures of the toothy edge that might be flaking off teeny little metal bits in food if I use it to cut and apple for example. On the other extreme, the 1000 and beyond such as ceramics begin to get more for show and less for sharp utility cutting edge. So what might be the best point to get an ultra sharp cutting edge that will cut fruit and cardboard?

I will do a bit of experimenting of course, but I know some of you have already been down this road and was curious of your findings.

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Re: What grit do you feel gives the best cutting edge?

Posted by Scott Sherman - 22 Nov 2012 15:31

PhilipPasteur wrote:

BUT, please, use your knife... you can't get there if you don't try to cut things...

Phil

Phil,

I know, I know... It's like driving a new car home from the dealer. Maybe you know what I mean, you

park at the far end of the grocery store so no one scratches it with their carts, or you park it in the garage instead of leaving it out. I love the look of the knife. It has a stone wash blade and it is contrasted by a beautiful mirror finished bevel, the best I have been able to achieve. But now, it is time to start driving it in the rain (so to speak) and I need to get a few scratches on it. Because that is why I paid the big bucks for it and decided to carry it to begin with. I have just been having so much fun achieving the best edge and bevel I have ever been able to create.

So now, on to getting some of the use out of it that I wanted to. It's interesting because Grayman who makes it is a military guy and makes his knives to be used under harsh, actually in theater war situations. He sends them out with a very very toothy edge which I polished and sharpened out.

So, consider me properly schooled. Not to sound like a cry baby, but I have been enjoying the sharpening for the sake of perfection on a certain level and now I need to bring some of the skill I have developed into creating a great all round use knife and maybe have it look a bit better than it did at conception.

Thanks for the bucket of cold water, I needed that.

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Re: What grit do you feel gives the best cutting edge?

Posted by ApexGS - 22 Nov 2012 17:46

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Hey most of us did the same, it's important to stretch your legs (or arms, as the case may be) by seeing how far you can take that polish. You develop the skills you need to further experiment later, and sometimes make mistakes that thankfully the WEPS enables you to fix pretty easily! By exploring the spectrum of finishes you learn a little at a time which handles each job the best.

I was a bit vain over that Hogue, given it's still to date the most expensive knife I've purchased. After a week or so of oogling that nice mirror finish I went right back to experimenting, then to chopping saplings and using the heck out of it! The next one I get will see plenty of use too

Keep at it!

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Re: What grit do you feel gives the best cutting edge?

Posted by cbwx34 - 22 Nov 2012 17:53

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Hey Scott...

Yea, I understood the % sign... just not sure why you think that 16 deg. is a waste, or that you now need to go thicker. (I still haven't figured out exactly where the thread turned from "what grit level" to "16 deg is to shallow").

I don't think you now need to "re-profile to a thicker bevel", at least not without using the knife. The only reason I'd consider a reprofile is if the blade failed on what you're using it for, and a microbevel wouldn't correct it. If you've used the knife at all, you should see a huge positive difference between 30-35 down to 16 deg., and from your original post, what you want to cut, carrying this as an EDC, it should hold up fine.

You've already gotten a lot of good examples of finish levels to try, so no need to really add to it there. The beauty of sharpening yourself, is you can try several and find what works for you. Go as fine as you can/want to, and if it doesn't work for you, step down a level until you find one that does. If you like a polished bevel but some tooth, add a microbevel with a coarse stone, and you'll have the best of both worlds. etc. etc.

Hope this makes sense... or maybe I've lost the train of thought here.

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