

Bevel Proportions % Total ° of primary bevels

Right	Left	°
50/50		30
		$\frac{30}{100} = 0,3$
15° 15°		
40 / 60		
(60) (40)		
18° 12°	12° 18°	
30 / 70		
(70) (30)		
21° 9°		
20 / 80		
(80) (20)		
24° 6°		
10 / 90		
(90) (10)		
27° 3°		

Reverse for a left handed knife

The proportions relate to the width of the bevel a right handed knife will have the shallower angle on the right & the opposite for left handed knives. Often the whole blade is tilted from spine to bevel the bevel ends up closer to the steep side. Generally this is done with slightly asymmetric proportions say 60/40 or 70/30.

I have not checked if the degrees I have shown are absolutely correct for the width of the bevels but it gives a general idea I generally do these knives freehand but most but the very extreme ratios should be possible on the WE.

I have given 30 ° as the total angle of the 2 primary bevels since most Japanese knives are between 30 & 32... total.

I hope this is of help and if anyone can improve the table please do.