CARBON STEEL TYPES

- Blue steel is derived from adding Tungsten and Chromium to white steel.
- Forging a blue steel knife requires much skill and experience.
- Even though chemically, the addition of Tungsten and Chromium makes a blue steel knife harder to sharpen, the characteristics of each knife depend on how skillfully the blacksmith can heat treat the knife.
- Increasing Carbon leads to a sharper edge but more brittle blade.
- Blue steel knives are said to retain their edge for the longest amount of time.

* In Japan, “White Steel” is generally made with White Steel 3.

**YELLOW STEEL 3**

- Decrease CARBON (Less brittle and hard)
- Less impurities
- YELLOW 2

**YELLOW STEEL 2**

- Less impurities
- S K

**JIS SK STEEL**

**WHITE STEEL 3**

- Decrease CARBON (Less brittle and hard, easier to maintain)
- WHITE 2

**WHITE STEEL 2**

- Less impurities

**SUPER BLUE STEEL**

- Increase CARBON, TUNGSTEN and CHROMIUM (More hard, abrasion resistant and harder to sharpen)

**WHITE STEEL 1**

- Increase CARBON (More brittle and hard)

**BLUE STEEL 1**

- Increase CARBON (More brittle and hard)

**BLUE STEEL 2**

- Addition of TUNGSTEN and CHROMIUM (More abrasion resistant and harder to sharpen)

**BLUE STEEL 3**

- In Japan, “White Steel” is generally made with White Steel 3.