

Inferno Pepper



Looking for a hotter banana pepper? Well, look no further than the Inferno F1 pepper! This will be one of the bigger peppers you'll grow.

***Capsicum annum 'Inferno'* Considered very hot, with a Scoville Heat Unit (SHU) rating around 2,500-4,500.**

- **Use**: The Inferno pepper is a hybrid, banana-shaped hot pepper known for its high yields and suitability for fresh market and pickling. Suitable for fresh consumption, pickling, frying, and roasting. Days to Harvest: 60-69 days
- **Exposure**: Full sun preferred. Water regularly, when top 3 in. of soil is dry. Use slow release fertilizer for best results. Keep water off leaves and flowers. If you water a pepper plant too much fruit will not be as hot. Growing peppers dryer makes for a hotter pepper.
- **Growth**: Plants are 25" tall and multibranching.
- **Hardiness**: Zone 9-11, annual, houseplant.
- **Foliage**: Small, lacy leaves.
- **Flower/Fruit**: The peppers are smooth, thick-walled, and tapered, averaging 7.8 inches long and 1.5 inches wide and mature from yellow to red.

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