

Superhot Pepper

Capsicum chinense

Care instructions



Info

Capsicum chinense is a species of pepper plant native to the Caribbean, Central America, and northern South America. It is best known for producing some of the world's hottest chili peppers, including the infamous Habanero and Carolina Reaper. This species thrives in warm, tropical to subtropical climates, with optimal temperatures ranging from 70°F to 90°F (21°C to 32°C). *Capsicum chinense* prefers slightly acidic soil (pH 5.5–6.5) that is well-draining, rich in organic matter, and kept consistently moist, though not soggy. The plant requires full sun, with at least 6 hours of direct light per day, and benefits from regular feeding, particularly during the flowering and fruiting stages. They are sensitive to cold and frost, and in cooler climates, may need to be grown in containers for indoor cultivation.

Environmental Considerations

Soil

Well-draining, loamy soil with organic matter

Upkeep

Keep soil moist except top inch or two; moderate to wet humidity; balanced fertilizer every few weeks

